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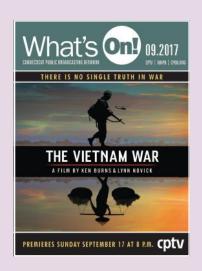
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Cover design: Alyson Bowman; a 1932 Auburn Boattail Speedster owned by Wayne Carini; photo by Catherine Avalone. This page: (top) Mohegan Sun Arena; photo courtesy of Mohegan Sun.

(above) Messier 13 star cluster, one of the brightest star clusters in the northern sky; photo by Shannon Calvert.





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editor's note

Bringing Out the Best

What makes something the best in Connecticut?

It's a question we ask anew each year here at *Connecticut Magazine* as we debate all manners of categories of food, drink, activities, entertainment, shopping and more to come up with our "Best of Connecticut" list (page 59). (It's a list, by the way, that we're proud to say has ballooned back up over 200 winners, a dramatic increase over years past, giving much-deserved attention to businesses and attractions across the state.)

The best can mean a restaurant uses the finest ingredients, a concert venue brings in the biggest performers, or a clothing store has the widest selection. Sometimes a place dominates with its sheer size and variety of its offerings (the Durham Fair, for instance). But more often than not, the best can be defined as that which is made with care. It's attention to detail and commitment to quality that put places over the top again and again.

There is, perhaps, no better example of this devotion to product than Thorncrest Farm & Milk House Chocolates in Goshen.

Every detail is planned to maximize taste and freshness. The naturally sweet milk is produced by the farm's own cows, which are carefully bred for milk that varies in flavor, sweetness and fat content. Even the different types of grass they eat result in milk that is uniquely suited for either milk or dark chocolate. Other ingredients are local, including mint, lavender and raspberries from the farm's garden. (Sadly, chocolate-producing cacao trees do not fare well in Connecticut's climate, and the beans must be sourced from far-flung locations.) In the end, you have sweet treats that are pure, immensely flavorful and from the heart.

Much like the brewers and the bakers, the craftsmen and the curators, and many more on our superlative list, others featured in this issue take great pride in quality and care.

Writer Michael Lee-Murphy heads inside the Oakville workshop of home furnishings designer Tim Byrne, a pioneer of a style he calls "vintage industrial" that's caught the eye of Hollywood and music legends ("Industrial Revolution" page 44). The heavy-duty woods and metals that once filled America's factories during our industrial golden age now fill Byrne's workshop, storage space and showroom. But now they're restored vintage pieces or unique designs, very much in vogue and very much in demand.

Ever want to take a peek inside the garages of some of Connecticut's most elite car collectors? Contributing writer Clifford Atiyeh takes you there with "Hot Wheels" (page 48). Aston Martin, Maserati, Lamborghini, Ferrari ... they're all there. *Chasing Classic Cars* TV host Wayne Carini, whose 1932 Auburn Boattail Speedster graces this magazine's cover, says it best: "Every car's got a story."

True. But so does every car collector. You'll get to know six of them.

While the auto collections are private, we can guarantee that every one of our "Best of Connecticut" winners would love to see you. Check them out and let us know what you think!

Albie Yuravich

ayuravich@connecticutmag.com
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Mom, the kids keep asking when you can babysit them again?!



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voices

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A Cherished Father

In response to the editor's note in the last issue ("Time to Remember"), I, too, had a great father. We lived across the street from Long Island Sound in Milford. At low tide, my father and I would take a pail and two shovels and dig clams. You knew where they were because they would spout water up on the sandbar. He also sharpened the blades on my ice skates and oiled the wheels on my roller skates. Anytime I needed him, he was always there. He had a tough life, losing his father when he was a teenager and his mother at 24. He was left to bring up his younger brother. I was lucky to have such a wonderful father. Some people aren't.

> Louise Baker Newtown

A Lesson in Taxonomy

I'm sure that your publication means well, and editing — in general — is pretty much a thing of the past. That said, I'm on a bit of a crusade vis a vis simple fact checking. MaryEllen Fillo, in her August story on Hartford's Flying Monkey Grill, concurred with the notion that the restaurant's logo contains the image of a monkey. In fact, the image is that of a chimpanzee. Chimpanzees are apes. Apes also include gorillas, bonobos and humans. This is a fact easily verified via a Google search. "Curious George" aside (and on what began life as an educational channel ... sheesh!), it would be extremely helpful if we all made more of an effort to embrace the possibility of verifiable truth.

Gregory Lewis Storrs

Peak Sounds at Music Mountain

In the August issue of *Connecticut Magazine*, the Norfolk Chamber Music Festival is featured, with the assertion that this esteemed festival presents "the best chamber music our state has to offer."

I cannot argue about the fine quality

of chamber music presented at Norfolk (I've been), but I will suggest that those interested in chamber music, and in particular the string quartet, will find no finer venue and no finer lineup of the world's greatest string quartets than at Music Mountain in Falls Village. Founded in 1930 and continuing at the same location since then, the performances occur in the simple, austere and acoustically near-perfect hall that has no equals for the performance of string quartets and similarly sized chamber music ensembles.

There's a casual camaraderie lent by an audience comprised of devotees of the genre. The chamber music concerts, occurring at 3 p.m. on Sundays, are complemented by Saturday night jazz concerts. For either, the tickets are reasonably priced, and the setting perfect for a picnic.

Dr. Robert E. Marra West Haven

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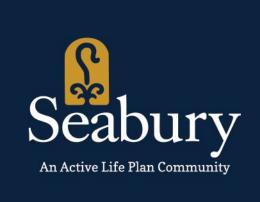
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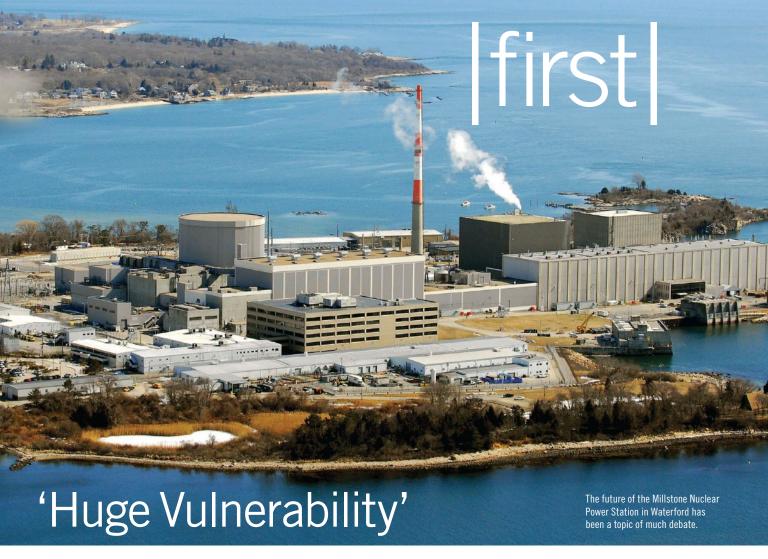












AS THE ECONOMIC DEBATE OVER MILLSTONE'S FATE DRAGS ON, IS SAFETY GETTING ENOUGH ATTENTION?

BY GARY STOLLER

As nuclear power plant after nuclear power plant in New England closes or announces a closing date, there's an uncertain future for Connecticut's only operating plant, the Millstone facility in Waterford.

The plant's owner, Dominion Energy, stated in June that it may choose to exit the New England market "for economic reasons" and started a "strategic review" to decide whether to continue operating the plant, which sits next to Long Island Sound on about 500 acres of land about 3 miles southwest of New London and 40 miles southeast of Hartford. The review began after the state legislature didn't pass a bill this year that would have maintained or boosted Millstone's profitability.

With apparent concern about a possible Millstone shutdown, Gov. Dannel P. Malloy ordered the state Department of Energy and Environmental Protection on July 25 to assess by next February "the current and projected economic viability for the continued operation" of the nuclear plant. Dominion Energy CEO Paul Koonce responded that "time for a study without action has passed," and "the prospects

for continued operation of Millstone diminish" unless action is taken this year to ensure the plant's viability.

The two sides of the debate have made their voices loud and clear. Millstone's proponents argue that the power plant, which opened in 1970 and was named for the former granite quarry that produced millstones where the plant now sits, is vital to the energy future of Connecticut and New England. Opponents of legislative action to help Millstone contend it will stifle the growth of renewable energy in the state and would mean higher prices for electric ratepayers.

The voices of safety advocates, however, have largely gone unheard. They fear that the facility's spent-fuel pools and security issues — like at other nuclear plants — endanger the lives, the land and the water for many miles outside the plant.

Low natural gas prices and depressed wholesale electricity prices have made it difficult for New England nuclear plants to remain competitive in recent years, and only two, Millstone and New Hampshire's Seabrook, are operating and haven't announced a closure date. The Pilgrim Nuclear Power Station in Plymouth,

Massachusetts, is scheduled to close in May 2019; Vermont Yankee in Vernon, Vermont, closed in 2014; Haddam Neck in Haddam shut down in 1996 for safety and economic reasons; Maine Yankee in Wiscasset, Maine, stopped operating in 1996 after safety problems became too expensive to correct; and Yankee Rowe in Rowe, Massachusetts, shut down in 1992 after safety and economic problems.

Purchased by Dominion Energy from Northeast Utilities for about \$1.3 billion in cash in 2000, Millstone produces 2,100 megawatts of electricity — enough to power about 2.1 million homes. None or very little of the plant's electricity, however, is sold directly to Connecticut, Dominion Energy spokesman Kenneth Holt says. The plant's electricity is sold in the futures market, where third parties buy it and then resell the power to electric utilities.

Millstone is responsible for about \$1.6 billion in economic impact in Connecticut each year, according to a 2016 analysis by Chmura, a consultant contracted by Dominion. The facility employs about 1,100 full-time workers and 400 full-time contractors, Holt says. It has two operating

nuclear reactors, Units 2 and 3. During month-long refueling outages, which occur every 18 months on each reactor, 800-1,000 additional workers are brought in. A third reactor, Unit 1, was permanently shut down by Northeast Utilities in 1998.

All three units were shut down in the 1990s (Unit 2 closed for three years) to address safety issues, and the Nuclear Regulatory Commission "would not allow them to restart until those concerns were adequately addressed," NRC spokesman Neil Sheehan says.

Today, however, Millstone "is safer than the average nuclear power plant," says nuclear engineer David Lochbaum of the Union of Concerned Scientists, a nuclear safety watchdog group.

"Units 2 and 3 were shut down from 1996 through 1998, while an army of workers fixed literally dozens of safety shortcomings," Lochbaum says. "Few plants have experienced such attitude-adjustment outages. Millstone is better off having those problems in its rear-view mirror instead of on the road ahead."

Millstone is also safer because it is owned and operated by Dominion Energy, Lochbaum says. "Dominion has consistently outpaced its peers. It couples a very aggressive effort to find problems with a very effective effort at solving problems the first time."

Despite his belief that Millstone is safer than many other plants, Lochbaum says the spent-fuel pools at Millstone and other nuclear plants are an extreme danger because of the possibility of a fire, selfignition or a terrorist attack. Spent-fuel rods in the pools need to be cooled by water, but if the water level drops and the rods are exposed, a fire or explosion could result.

"It is essentially the 21st century's 'harms' race," Lochbaum says. "Will we get the spent-fuel pool inventories thinned down before al-Qaida, ISIS, a Timothy McVeigh type or a new player exploits this huge vulnerability and ruins the lives of thousands of Americans?"

Safety advocates have long maintained that nuclear plants' pools are too densely packed with spent fuel — a situation that could trigger a fire and a release of radiation for many miles outside plants. The safety advocates say the fuel needs to be removed from the pools and put in safer concrete structures called dry casks. Such a process, they say, is happening too slowly at nuclear plants across the country.

Millstone has three spent-fuel pools — one for each reactor. The NRC will not say, "for security reasons," the amounts of spent fuel in the pools or in dry casks — or the amounts at other plants, NRC spokeswoman Diane Screnci says. The NRC believes spentfuel pools and dry casks "provide adequate protection for public health and safety and

the environment," she says.

Fuel pools are "robust structures" of reinforced concrete several feet thick, they have steel liners and the water inside is about 40 feet deep, shielding the radiation and cooling the spent-fuel rods, Screnci says. The agency is "confident U.S. spent fuel is safely and securely stored," she says.

About 16 years ago, a Long Island environmental group — opposed to Millstone's plan to more than double Unit 3's spent-fuel-pool capacity — hired Gordon Thompson, the executive director of the Institute for Resource and Security Studies, to assess the consequences of an accident.

Thompson, a mechanical engineer who consulted for the U.S. Department of Energy, determined that the amount of radioactive material discharged from

It is essentially the
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exploits this huge
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Unit 3's pool would be five times greater than the amount discharged during the world's worst nuclear accident at Ukraine's Chernobyl plant in 1986. The number of deaths from the Chernobyl accident is still uncertain, with estimates ranging from 4,000 to more than 125,000. Ukraine's Health Ministry said about 3.5 million people became ill because of the accident.

If all the radioactive waste that was in Unit 3's spent-fuel pool in the early 2000s was discharged in typical weather conditions during an accident, 46,598 square miles of land would be uninhabitable for at least 30 years, and some land uninhabitable for hundreds of years, Thompson said. Connecticut covers about 5,500 square miles.

After the world's second-worst nuclear accident — when an earthquake and tsunami struck the six reactors at Japan's Fukushima Daiichi Nuclear Power Plant in March 2011 — the NRC ordered Millstone and other nuclear plants to take extra

safety steps. Multiple nuclear meltdowns occurred at the Fukushima plant, releasing radiation that forced about 200,000 people to evacuate and making about 425 square miles of land uninhabitable.

In response, the NRC required plants "to improve the ability of operators to monitor the water level in spent-fuel pools," Screnci says. "We also required plants to develop new strategies for adding water to these pools to keep them cool, even under the conditions that might exist following an extreme natural event like a severe earthquake or flood."

The Union of Concerned Scientists doesn't believe enough was done. In a report last year by its senior scientist, Edwin Lyman, the group said the NRC "has failed to learn the lessons of Fukushima" and made insufficient progress in improving U.S. nuclear power safety.

The report says that, after the Fukushima disaster, an NRC task force gave safety recommendations that would have established a strong foundation for reducing the likelihood of such a disaster in the U.S., but the NRC rejected, only partially accepted or weakened most of the recommendations. Lyman says the agency abdicated its responsibility as the nation's nuclear watchdog by allowing the nuclear power industry to rely on voluntary guidelines that are unenforceable.

The main response by the NRC and the nuclear industry to the Fukushima accident, the report says, was a program intended to provide extra backup emergency equipment to cool reactors and spent-fuel pools during a prolonged power loss. The industry, however, bought less-expensive backup equipment before the NRC developed program guidelines, and the equipment may not withstand a severe accident, the report says.

In response to Lyman's report, NRC spokesman Sheehan says the task force developed numerous recommendations, and "those determined to have the greatest impact in terms of enhancing the safety of U.S. nuclear power plants were approved for implementation." Recommendations approved for implementation included fresh evaluations of flooding and seismic risk for plants, better instrumentation to monitor spent-fuel pool water levels, and the acquisition of portable pumps and generators that could be used to keep coolant flowing to reactors and spent-fuel pools if off-site and on-site power is lost.

Another safety issue related to spentfuel-pool cooling has quietly arisen in recent years. Some scientists and safety advocates point out that a bomb exploded above North America could create an electromagnetic pulse (EMP) that could shut down the electric grid which powers the pumps used to cool spent-fuel pools. Inability to cool the densely packed pools could cause a fire that could spew radiation from the pools, killing or poisoning many and making large stretches of land uninhabitable for decades.

"If North Korea attacks the United States with a nuclear bomb detonated in the upper atmosphere, it could cause a blackout in Connecticut and the eastern U.S. resulting in long-term loss of electric power," says Thomas Popik, the chairman of the Foundation for Resilient Societies, a nonprofit scientific research group.

Scientists also say that such a scenario could happen without a bomb. Severe solar storms, which occur once every few decades, could also shut down the grid.

Popik told the Federal Energy Regulatory Commission last year the probability of a severe solar storm during one's lifetime is about 50 percent. Popik shares the concerns of others that our current nuclear-power infrastructure is not equipped to handle a prolonged power loss, and that a severe solar storm is likely to result in disaster.

"The likely outcomes include failure of multiple infrastructures critical to the basic function of modern society," Popik told the independent agency that regulates the interstate transmission of electricity, natural gas and oil, further warning of starvation, civil unrest and deaths.

The NRC, Screnci says, "is aware of the potential significance of EMP to the nation's critical infrastructure" and "continues to conclude that nuclear power plants can safely shut down following an EMP event."

Holt, the Dominion Energy spokesman, says: "I can't speak to the possibility of an EMP, but I can tell you that we have several layers of protection for any issue that could potentially impact safety at Millstone."

The facility, he says, has "a well-trained workforce, primary systems that provide protection, backup systems in case those fail and, finally, equipment designed to keep the fuel covered and cool if there is an event that is beyond what the plant was originally designed for."

Popik says immediate action and investment is needed to harden the nation's electrical-power infrastructure from EMP

A Containment Structure

B Control Rods
Reactor
D Steam Generator
Steam Line
F Pump

A Containment Structure
G Generator
H Turbine
C Cooling Water Condenser
F Pull Rods
F Pull Rods
Transformers

risks and ensure that spent-fuel pools have reliable backup cooling systems. Current systems are designed to operate for only a few days, so backup systems that provide long-term cooling should be required, he says.

An August 2013 report about the terrorist threat to U.S. nuclear plants — written by the University of Texas' Nuclear Proliferation Project — listed Millstone among the 11 most at-risk plants in the nation, particularly because of its vulnerability to attacks from the sea.

The study is correct, and the federal government's failure to make it less vulnerable is wrong, says Lochbaum, of the Union of Concerned Scientists.

Connecticut residents, he says, noticed after the Sept. 11, 2001, terrorist attacks that the U.S. Navy base in Groton deployed buoys and barriers in the waters around nuclear submarines at dock, but the nearby Millstone plant did not have similar waterborne barriers protecting its intake structures and other vulnerable seaside parts. Lochbaum says a government agency offered to pay for such protection, but the NRC said it wasn't needed.

"It's hard to figure why the federal government would protect nuclear submarines from waterborne assaults but not protect coastal nuclear power plants," he says.

Sheehan says the Coast Guard has regulations prohibiting vessels from entering waters and lands near Millstone, and the plant's operators have plans and procedures on how to cope with a loss of cooling water.

Dominion's Holt says the nuclear energy industry "is one of the nation's safest industries," and nuclear power plants are protected by "robust physical defenses and security forces with rigorous training."

Every U.S. nuclear plant "is equipped with extensive security measures to protect the facility from intruders and to protect the public from the possibility of exposure to radioactive releases caused by acts of sabotage," he says.

With safety advocates pointing out such outstanding safety and security concerns, should they be calling for the shutdown of Millstone and other operating nuclear plants?

"Shutting down all the nuclear plants in the U.S. — nearly all have overcrowded spent-fuel pools at elevated risk — incurs a very real consequence," Lochbaum says. "Twenty percent of our electricity comes from nuclear power plants. Shutting them down would require boosted generation by fossil-fired plants with adverse climate-change consequences. So, it's a nuclear harms race where the Union of Concerned Scientists and others are racing to rectify the elevated risk before it someday causes a disaster."

Economic reasons — not safety concerns — appear to be the most likely reasons why Dominion Energy might soon pull the plug on Millstone. If that occurs, how will Connecticut fulfill its energy needs?

Vermont increased its use of natural gas when the Vermont Yankee plant closed. Malloy, however, cited a lack of adequate natural gas pipeline capacity in New England when he, in July, ordered the state Department of Energy and Environmental Protection to assess the "continued operation" of Millstone. The findings of the report are expected by February 2018.

Lochbaum says much depends on the timing of a closure announcement. A closure announced years in advance — like those announced earlier this year by operators of the Indian Point plant in New York and the Diablo Canyon plant in California — gives a state's public service commission, the power grid system operator and power producers time to figure out an optimal plan. The options include construction of new electrical generators, increased output from existing producers and purchasing power from neighboring grid systems, he says.

When closure is announced with less notice, the options "are pretty much the same but how they are phased in changes," Lochbaum says. "A short-notice closure might see more power purchased from other grid systems until new generators can be built and placed in operation."

Gambling Gamer

FOXWOODS ADDS SKILL-BASED VIDEO GAME GAMBLING MACHINES

BY ERIK OFGANG

Finally, I have a chance to even the odds, or at least influence them, I think as *Nothin'* but Net begins. The basketball game is one of two skill-based gambling video games installed at Foxwoods Resort Casino in Mashantucket in May.

To "win," players must score a significant

number of baskets before a round ends. While playing, you have to watch a barshaped graphic on the right portion of the screen. A cursor moves rapidly up and down the graphic, and to make a basket, you need to click the basketball-shaped button while the cursor is in the green portion of the bar. If you click the button at the right time, a cartoon basketball player will shoot and score on the display screen. Click at the wrong time and the shot will go wide.

It sounds simple, but it's tricky at first. The cursor speed changes, and as your cartoon avatar moves farther away from the hoop on the screen, the green area shrinks, narrowing your window of success. The minimum bet is

\$2 and pays off a maximum of \$50.

I put \$5 in the machine and lose it after two rounds, but on the second round realize with excitement that I'm getting better. And that's the whole point.

Foxwoods is the first casino in Connecticut to offer video game gambling machines. Though they feature the same flashing noises and buzzing sounds as a slot machine, they are distinctly different in that they are not based purely on luck.

"Skill-based gaming is something that's pretty new for a lot of the industry," says Brian Hayes, Foxwoods' vice president of analytics and slot operations. He adds that Foxwoods brought in the consoles to stay

at the forefront of the industry and keep attracting new visitors. "Traditionally [gambling] hasn't really appealed to the millennial demographic. This is what we think is the evolution of [gambling] that will appeal to that fan base."

For the venture, Foxwoods has teamed up with GameCo, a Las Vegas-based

TTE

VIDEO GAME GAMBLING

Refer the Court in Nothin: but Not!

ERIK OFGANG

company that is among a new wave of gaming producers making video game gambling machines. Foxwoods currently has two games split between six consoles in the Fox Tower at Foxwoods.

In addition to the basketball game I played, there are three consoles for *Pharaoh's Secret Temple*, a matching game similar to the popular smartphone game *Candy Crush Saga*.

Angelo Avallone, executive director of slot operations, says Foxwoods decided to work with GameCo because the company is the first to offer this type of service on the East Coast. In addition to Foxwoods, the GameCo's video game gambling machines

can be found in Atlantic City.

Specific numbers have not been tallied yet, but Avallone and Hayes say the reaction from casino-goers has been good, though they plan changes in the future. "Bet structure on these games is probably a little high and probably should be lowered," Avallone says. He adds they hope to

rotate in new games on the existing consoles including *Terminator*- and *Star Trek*-themed games.

The introduction of these video game gambling consoles comes at a time when Foxwoods and its fellow Connecticut casino Mohegan Sun are trying to open a third casino together in East Windsor to compete with out-of-state gaming attractions.

It's an intriguing new addition to the casino.

After a few minutes I was good enough to cut my losses on each round but not skilled enough to win. A companion I visited the casino with was a quicker learner, however. Before long he was red hot at a nearby console. "You're going to be rich!" I said, excitedly watching his avatar sink shot after shot.

As it turns out, it wasn't that simple.

With a \$2 bet you need to score 180 points to win \$3 (you've actually only won \$1 beyond your original \$2 bet).

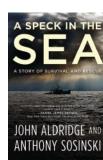
The catch is that the total points you can score each round changes through what seems like chance. So, on many rounds the maximum point total one can get is under 180. This means, even if you score every basket possible on many rounds, you still won't come out ahead.

We still had fun playing and found the game more enjoyable than a traditional slot machine because there was at least a little skill element, but we weren't able to influence our winnings to the extent we had hoped. Unfortunately, if understandably, the odds still favored the house, no matter how good we got. foxwoods.com

| first | the reading room

A SPECK IN THE SEA: A STORY OF SURVIVAL AND RESCUE

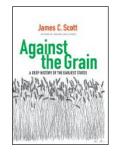
by John Aldridge and Anthony Sosinski Weinstein Books 256 pages, 2017 On the night of July 24, 2013, Montauk fisherman John Aldridge was working on the Anna Mary, the 44-foot commercial fishing vessel he owned with



Anthony Sosinski. As Sosinski and another crewmember slept below, Aldridge, who was on watch that night, needed to move two heavy coolers by vanking them with a long-handled box hook attached to the plastic handle on the bottom of the coolers. As he pulled on one cooler, its handle broke. His momentum carried him backward off the boat and into the dark waters of the Atlantic Ocean. The Anna Mary was on autopilot and Sosinski didn't notice his partner was missing until the following morning. Aldridge survived 12 hours by using his boots as a flotation device. He was rescued thanks to a search launched from the Coast Guard's headquarters for Long Island and coastal Connecticut in New Haven. This harrowing survival story is told in vivid detail from multiple perspectives in this new book. It is a story about Long Island, Connecticut and the ability of the human spirit to persevere in the face of seemingly impossible odds. A movie is also in the works from Weinstein Books' film counterpart, the Weinstein Co. | ERIK OFGANG |

AGAINST THE **GRAIN: A DEEP** HISTORY OF THE **EARLIEST STATES**

by James C. Scott Yale University Press 336 pages, 2017 Yale professor and Connecticut resident James Scott has, for some time, been putting forth provocative arguments



about the underlying assumptions that shape our understanding of how societies and states operate. From anarchist histories of the non-governed peoples of Southeast Asia, to penetrating critiques of largescale government social-engineering projects, the amateur Durham farmer has long cast a sideways glance toward the very premise of the state. His new book is a history of the very first states in what is known as the "cradle of civilization," along the Tigris and Euphrates rivers in present-day Iraq. Among Scott's central questions are: why did humans decide to live together in one place rather than continue to be nomadic? What were the technologies? The classic answer: the domestication of plants and animals. Scott's new book argues that other processes, such as unfree labor, control over the bodies of women, and the taxation of cereal grains were central parts of the earliest "civilizations." Scott also includes a tribute to the "barbarians," those who resisted these processes and the early states. | MICHAEL LEE-MURPHY |

NEW HAVEN NOIR

edited by Amy Bloom Akashic Books 284 pages, 2017 For 13 years, Akashic Books has been churning out its impressive Noir Series, in which anthologies of short stories try to capture the



underbelly of cities. The series sets each short story in a particular neighborhood of a given city. Finally this year, New Haven gets a look. The anthology brings together writers who take varied approaches to the idea of noir in the Elm City. Some stories are historical, some are contemporary. All the classic New Haven landmarks are there, including plenty of Yale. But there's also the more obscure — and maybe more interesting — parts of the city where the tourists don't typically go: Long Wharf, Lighthouse Point Park, Dixwell Avenue, the Food Terminal Plaza, and so on. The full sweep of New Haven's character is on display in the anthology. Writes editor Amy Bloom in the introduction, "We invented the first steamboat, the first cotton gin, the lollipop, the hamburger, and the automatic revolver. That's noir country." MICHAEL LEE-MURPHY



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BY ERIK OFGANG

In the mid-2000s, Claudia and Gilberto Candido received news no one wants to hear: their oldest child, Maurizio, had cancer.

He was 6.

The cancer, which was located behind Maurizio's knee, had reached an advanced stage. The family lived in Venezuela, but, seeking to give Maurizio the greatest chance of survival, they traveled to Yale New Haven Children's Hospital in 2006. Their main focus was getting Maurizio the best medical care they could. They had no concrete plans for where to stay. A social worker at the hospital advised them to stay at the Ronald McDonald House of Connecticut, close by in New Haven. Ronald McDonald House Charities is a nonprofit organization, formed by a member of McDonald's Corp. but fully separate from McDonald's, whose mission is to house children and their families who are being treated at nearby hospitals.

The Candidos took that advice. During their first visit and on return visits to New Haven over the next 11 years, as Maurizio received follow-up treatments, the Ronald McDonald House became something far more than a convenient place to stay for the family.

"For us it's not just a house, or a fivestar hotel; for us it's our home, and the people here are amazing and care about all the families," Claudia says during the family's most recent journey to New Haven in August. The visit took place so Maurizio, who is now cancer free, could receive treatment to correct side effects from previous radiation treatments. While receiving these treatments, Maurizio, now 16, his brother Gianfranco, 14, and sister Isabella, 7, and his parents stayed at the new Ronald McDonald House on Howard Avenue, across the street from the Yale New Haven Children's Hospital. The state-of-the-art

house is a showstopping 27,000-squarefoot space that will have its official opening in September, but started hosting families over the summer.

In addition to its modern bells and whistles, the new house is closer to the hospital than the previous one, which was located for the past 30 years at 501 George St., just under a half-mile away. It is also bigger than the previous house, which had only 10 rooms. The new house has 20 rooms, including two respite rooms designed for parents to nap or shower in when they step away from their child's bedside at the hospital. Ultimately, the new house will have 42 rooms; 12 additional rooms will be renovated within the existing new building, and 10 rooms will be added in a connected building that has not yet been constructed.

The facility has an impressive exterior with tastefully cartoonish colors and giant, larger-than-life flat sculptures of families in various states of play and support.



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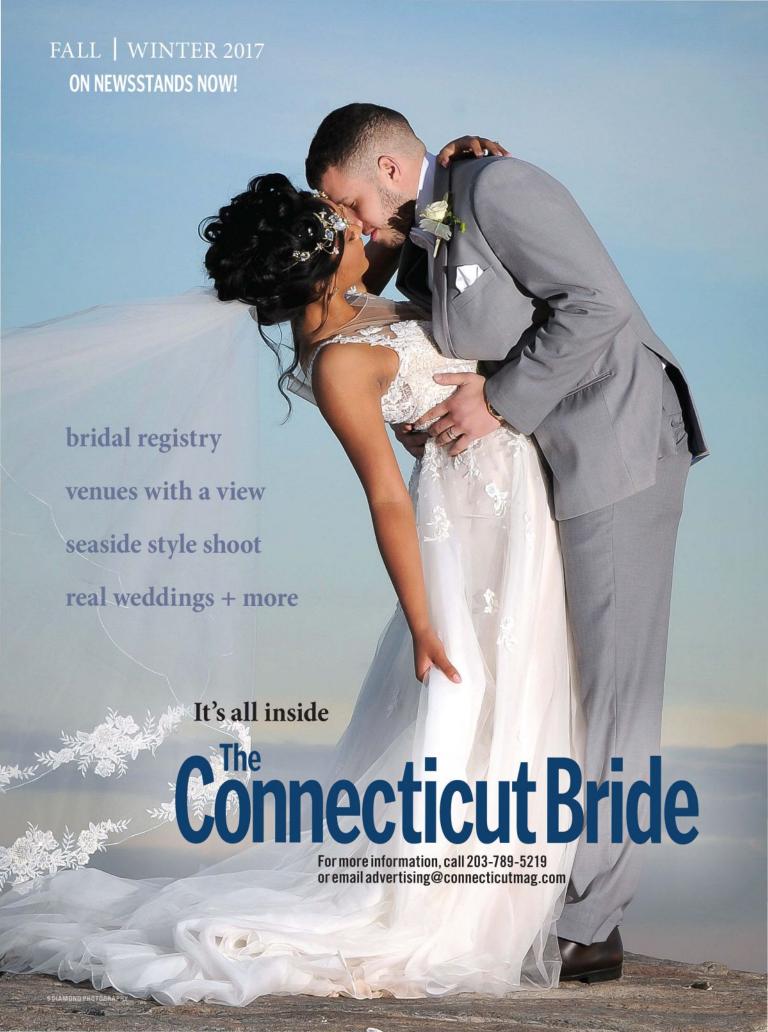
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stepping out

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- 1. Guests enjoyed the soulful rock sounds of Gavin DeGraw at the annual Under the Stars benefit, which raised over \$700,000 for Women's and Children's Health at Greenwich Hospital. The event took place in June at the Riverside Yacht Club. From left, event co-chairs Karen Brown, Jennifer Turano and Andrea Sinkin Jaffe with Gavin DeGraw. (photo by Cheryl Moss)
- 2. Award-winning actor and best-selling author Hill Harper (Homeland, CSI: NY) was the keynote speaker at the fifth annual Celebrating Hope event, held at l'escale at the Delamar Greenwich Harbor in Greenwich in May. Harper described how he has been touched by Alzheimer's through his close friend, Gene Wilder, and the comedian's once-secret battle with the disease. (photo by Kpognon Photo + Design)

3. Harper poses with Alzheimer's Youth Alliance members at Celebrating Hope. The event raised nearly \$450,000 to benefit research and support for the 75,000 Connecticut residents who live with the disease and their 177,000 caregivers.

(photo by Kpognon Photo + Design)

4. Sergei I. Sikorsky, son of the founder of Stratford's Sikorsky Aircraft, was an honored guest at the **Engineering Expo at the University of New** Haven and a special luncheon. From left: Edwin David '18; Matt Sheehy '19; Sikorsky; Melissa Mickolyzck '18 and Julia Valera Benitez Gonzalez '18. (photo courtesy of University of New Haven)

5. Goodwill of Western & Northern Connecticut honored three individuals who defied the odds and achieved amazing personal success at its annual Achievement Awards luncheon. President of Goodwill Western & Northern Connecticut Vickie Volpano (second from left) poses with recipients, from left: Lakeisha Butler of Bridgeport, who was recognized with the Spirit of Inspiration Award; Calvin Boyd of Ansonia, who was honored with the Spirit of Perseverance Award: and Kendra D'Andrea of Fairfield, who received the Spirit of Determination Award.

(photo by Goodwill of Western & Northern Connecticut)

6. The George W. Crawford Black Bar Association recently presented attorney Robert Simpson with its highest honor, the Trailblazer Award, which recognizes individuals who promote personal growth, leadership development and community service in the legal profession. From left, attorney Courtney Chaplin, the association's treasurer; attorney Simpson and Delania Barbee, the association's president-elect. (photo courtesy of George W. Crawford Black Bar Association)







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Baseball's Greatest Rivalry on Display



Art dealer Neil Scherer, of Historic American Sports Art Collections of New York, is an ardent baseball fan and curator of the Mattatuck Museum exhibit Yankees or Red Sox: America's Greatest Rivalry. PETER HVIZDAK

Neil Scherer, a New Yorker, was visiting Waterbury last summer to work on a project at the Mattatuck Museum when he asked the museum's curator, Cynthia Roznoy: "Are we in Yankee territory or Red Sox territory?"

"This is the dividing line," Roznoy said. (Residents of other Connecticut towns might claim that distinction, but she was "in the ballpark.")

"Why don't you do a show about the rivalry?" Scherer asked.

A few days later Roznoy told Scherer her staff had agreed the show should be done. She added: "You're going to be the curator."

Scherer didn't have much time; the exhibit had to open by the spring of 2017, in conjunction with the new baseball season and the renewal of that storied rivalry. But Scherer had a good head start, since he already had some amazing artifacts in his collection.

The result, *Yankees or Red Sox: America's Greatest Rivalry*, is on view through Nov. 12. Scherer, 57, an attorney and art dealer as

well as a sports fan, says about 90 percent of what's in the exhibit is from his own collection. The rest is on loan.

Because I am a Yankees fan, I was highly motivated to make the drive to Waterbury. Scherer, a lifelong Yankees fan who grew up in Mount Vernon and now lives in New York City, was eager to come to Connecticut and show me around.

I was surprised to see him wearing a Mets cap. "I figured I had to be somewhat diplomatic," he explains. He also notes that some of the materials on hand are Metsrelated. (Red Sox fans might remember their team played the Mets in the World Series in 1986. Look! There's Bill Buckner trying to field that ground ball!)

Although there has been plenty of bad blood between Yankees and Red Sox fans through the years, Scherer tells me, "I'm a Yankee fan but not a Red Sox hater."

Mindful of the current political atmosphere, Scherer adds: "In a country so polarized, if I can get Yankee and Red Sox fans together here, maybe there's hope for us otherwise."

Scherer admits his exhibit is "top heavy on Yankee stuff. When you win 27 world championships, you have a right to that." He claims Red Sox fans who have seen the exhibit understand this and are mollified because "there's a lot of stuff for them, too."

Where to begin? Well, it so happens the first large display you come across is a remembrance, with original artifacts, of the American League East tiebreaker game between the Yankees and Red Sox on Oct. 2, 1978.

Here you can see a ticket to that game, the autograph of every Red Sox and Yankees player on a 1978 baseball card, a little piece of Fenway Park's "green monster," a button with an obscene message about the Yankees and a written recollection by the Yanks' Bucky Dent about his historic home run. Dent concludes it: "I became forever known as 'Bucky F'n Dent.'"

If that's not enough fun, you can watch him hit that homer on a big screen running a continuous loop of highlights

from the rivalry. And you can see Red Sox pitcher Pedro Martinez, amid the intense Game 3 in the 2003 American League Championship Series, grab Yankees

coach Don Zimmer (age 72) by his head and throw him to the ground. (There are also moments from the 2004 ALCS that I found too painful to watch.)

"I was at Game 7 of that series," Scherer recalls. "By the 7th inning most of the Yankees fans had left because they couldn't stand it. But I stayed until the end. Many of the Red Sox fans were crying and saying, 'I wish my grandfather was alive to see this.' I sent my ticket from that game, framed, to a Red Sox fan and he said it was the greatest gift he had ever received. That got me to thinking about telling stories through sports artifacts."

Scherer's method is to assemble those original items together on a sports-display collage. With pride and excitement, he shows me the display commemorating Mickey Mantle's 18 World Series home runs, still the record. It contains autographs of every pitcher who gave up those homers.

Equally impressive: the collage of Joe DiMaggio's record 56-game hitting streak in 1941. Scherer gathered the autograph of every pitcher who gave up those hits (including Bob Feller and Lefty Grove) and a scorecard of the game when the streak was stopped.

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> And here's a collage of Don Larsen's perfect game for the Yanks in the 1956 World Series: a full (unused!) game ticket, a scorecard from that game, signed by Ed Sullivan, photos and the Daily News sports page ("Zero Hero!"), and a commemorative plate signed by Larsen and Yogi Berra, who famously jumped into Larsen's arms after the final pitch.

"We want to put you into the game," Scherer tells me.

Scherer says the exhibit is for art lovers and history buffs as well as sports fans. He points to a black-and-white painting by

Adam Port showing Lou Gehrig's farewell speech; you won't believe you're not looking at the award-winning photo.

In a nod to Waterbury and its

significance to baseball history, Scherer has included a display case honoring the four guys from that city who made it to the big leagues: Jimmy Piersall, Roger Connor, Johnny Moore and George "Candy" LaChance.

OK, Red Sox fans, this one's for you: a collage for the first 100 years of Fenway Park, 1912-2012: a brick from the park, a base ("I won't tell you how I got that base but it truly

is a stolen base," Scherer confides) and a copy of the sales agreement that sent Babe Ruth to the Yankees.

"This really is part of our American culture," Scherer says.

Randall Beach is the longtime columnist for the New Haven Register, where his column appears Fridays and Sundays. He enjoys his New Haven neighborhood, running through the city's streets and parks and hanging out in its coffee shops. At home he plays his many 1960s and '70s rock 'n' roll albums and CDs.

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THE ORGANIZATION: Haitian Health Foundation

THE STORY: It has become a trenchant criticism of many non-government organizations in the international aid sphere in recent decades: bloated administrative budgets and overhead costs mean that most "aid" money gets funneled into salaries and associated perks. Many NGOs working in the developing world have their U.S. headquarters close to the centers of power, in plush office spaces in New York or Washington.

Not so for the Haitian Health Foundation. A humble, wood-paneled office on the banks of the Yantic River in Norwich works just as well. As it has since the early 1980s, when the organization was founded by local orthodontist Jeremiah Lowney, the HHF does an immense amount of work across a broad spectrum of areas. The foundation serves a predominantly rural area of southwest Haiti known as the Grand'Anse, centered around the headquarters in the city of Jérémie. The primary work of HHF is in immediate health care needs, which are sorely underfunded in Haiti.

The foundation operates a full-service outpatient clinic in Jérémie, as well as a maternal waiting room, and offers a treatment for a particular type of protein malnourishment called kwashiorkor, which is common in the developing world. Out in the mountains to Jérémie's south, HHF employs a small army of "health agents" at community clinics across just over 100 villages.

While health care is the backbone of the work done by HHF, its mission spills into what one might call a "holistic" approach to health and health care. For the HHF, decent housing, adequate food and sanitation systems are part of health care, part of what keeps people out of medical facilities. Respiratory infections, asthma and poor mental health are just some of the ailments that can result from poor housing. In coordination with Rotary clubs around New England, the HHF has also been engaged in the distribution of animals since the 1980s: first pigs, then chickens, and now goats to families throughout the Grand'Anse. Two eggs a week is enough to keep a child from falling into kwashiorkor, Lowney says.

Part of that holistic approach to medicine, perhaps, results from Dr. Lowney's background in orthodontics. Dentistry, Lowney explains, is more oriented toward preventative medicine than most other specialties. He says that most medicine, by and large, "still isn't that preventative, you know? You go in when you're sick. With dentistry you are always encouraged to go twice a year for a dental exam, get your teeth cleaned, that kind of thing." The HHF used to

operate out of Lowney's orthodontics practice, still located across Sherman Street from the current offices.

Few countries have as proud-while-tragic a history as Haiti. It was the first free black republic in the world, winning independence from France in 1804 after the world's first successful slave revolt. Almost immediately, outside forces sought to cripple the young country. In 1825, with warships at the ready, King Charles X of France demanded Haiti pay a debt to the former slave owners from whom the people of Haiti had freed themselves. The debt France demanded was 10 times Haiti's annual revenue. The Haitian state was indebted into the 1940s. The nearly 30-year dictatorship of father and son Francois and Jean-Claude Duvalier was characterized by the hoarding of money and political repression. A pair of military coups in 1991 and 2004 added to political instability, and the 2010 earthquake and 2016 hurricane have led to an outbreak of disease in the country. Hurricane Matthew in October 2016 devastated the Grand'Anse, and the HHF was fortunate not to have lost any colleagues. Since then, the organization has distributed some 150 tons of food in the region.

Lowney made his first trip to Haiti in 1981, after being asked by Daniel Patrick Reilly, the bishop of Norwich, to heed the call of Pope John Paul II for those in rich countries to reach out to those in poor countries. After repeated trips to Haiti throughout the early 1980s, Lowney came into contact with the sisters from Mother Teresa's Missionaries of Charity, who eventually asked him to relocate his work to the Grand'Anse, where medical services were lacking. Lowney founded HHF in 1985 with his wife, Virginia, who is also still involved in coordinating the Save a Family program, in which donors can sponsor individual families for a variety of needs, from housing to animals to sanitation.

While Lowney is still intimately involved in the organization, his daughter Marilyn now serves as the executive director. The organization has some 200 employees in Haiti, the vast majority of them Haitian. HHF's country director, Nadesha Mijoba, explained the organization's governing philosophy in a Skype interview from Jérémie. "We're not here to tell the community how they should run their affairs. We're not here to preach to them. Rather, we work with them," she says.

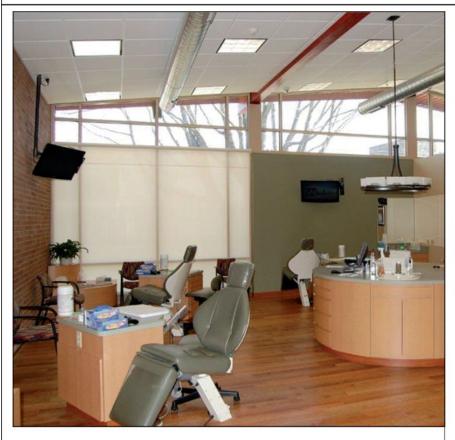
There are many ways to help the Haitian Health Foundation. Go to haitianhealthfoundation.org/donate to learn how.

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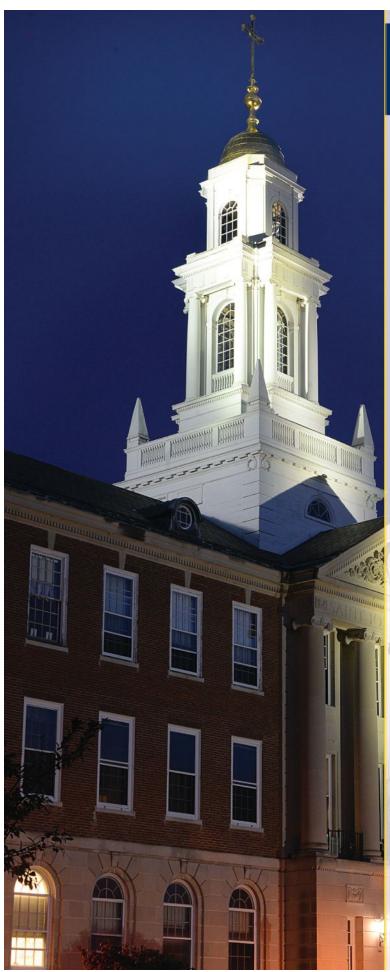
- US News and World Reports | Ranked in the Top Tier of Regional Colleges in the North: 2013, 2014, 2015, and 2016
- Colleges of Distinction | Recognized in 2011-2012, 2012-2013, 2014-2015, and 2016-2017
- Money Magazine | Ranked in the Top 10 list of "Colleges That Add the Most Value" for 2017-2018
- Wall Street Journal/The U.S. College Rankings | Ranked 294th best college in the U.S. out of top 1,000 institutions: 2017
- Economist Magazine | Ranked 1st in Connecticut and 13th in the nation in 2015 for exceeding salary expectations of graduates

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Dr. Robert Morrow, a well-known, trusted orthopedic surgeon who had completed over 15,000 surgeries, said "I was suffering from shoulder pain for 6 months straight with no relief. I heard about laser treatment and after seeing and hearing many of my patient's stories, I did more research on the topic and found that the doctors and staff now using these LiteCure® Lasers people who think that surgery is their only option. I went to get treated and was amazed that it took away all of my pain. After 6 months of misery, I was relieved and I am now Pain Free! I know that orthopedic surgeons don't always fully understand the available alternatives to surgery and, as a result, many patients are sent through long, painful and costly procedures. There are many of you who have been through the process of using prescription medications and injections... with little or no relief. Physicians who recommend drugs are limited by their options, for treatment, so they continue to prescribe medications. I have found that this NE Spine and Disc Healing Protocol very effective at treating patients that have not responded to other procedures, even those who have already tried surgery. I concluded, to give patients the best possible care, there needs to be referrals provided to chronic pain patients so they can receive these unique therapies."

*To everyone whose condition warrants this treatment.

**While these results are typical individual results may vary.

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Patients cannot get a more complete exam for this treatment than that provided at NE Spine and Disc We are tooled with advanced diagnostic and care protocols, for the use of spinal decompression and deep tissue laser technologies that are the most advanced pain-relieving options in the market. We are tooled to provide you care that is breaking through the barriers of traditional medical and chiropractic. Don't undergo painful, costly, needless surgery that often can be avoided.

TESTIMONIALS of SMALL MIRACLES

Adele, Age 75 "For many years, I have suffered from lower back pain and pain radiating down both of my legs to my feet from an accident. Every time I exercised or moved just the wrong way I'd have pain that would last for a long time. I couldn't even roll out of bed without extreme pain. After the third visit all of my pain was gone. It was my own little miracle. I was very impressed by the care but also by the

fact that the doctors were knowledgeable and very personable. The staff was friendly and helpful and I would recommend their treatment to everyone with neck or back pain."

Jack, Age 37 "I was working as a Police officer in April when I was injured on the job, lost the strength in my left arm and hand and had a lot of pain in my neck and midback. I saw many Doctors for 6 months with no resolution to my problem, whether Physical Therapy, Steroids, Pain Medication, or Nerve Block. The Surgeon wanted to do a 3 level fusion on my neck as the last treatment option. I saw the ad in the paper and decided I didn't have anything to lose and to give it a try, but it was my last chance before getting surgery. After my second visit I had regained all of my strength in my left arm and hand and had minimal pain in my neck. My life has drastically improved."

Duane, Age 77 "I woke up one evening with severe pain going down my right leg and went to a Doctor who couldn't tell me what was wrong. He told me to go home, take a hot bath and in a week if it didn't go away to come back. I had an MRI showing a bulging disc in the lower spine, with arthritis and gout. A family member told me about the Deep-Tissue Laser Treatment®, and after the first session the pain lessened significantly. At the end of the visit I could move around great. By the 5th or 6th visit I had no more pain in my leg and lower back. I am extremely satisfied, my legs are stronger, and I am standing up straight. This has been a fantastic thing and it all happened in 4 to 5 weeks. If I could tell you anything it would be to not take pain killers or have surgery until you experience incredible Deep-Tissue Laser Therapy".

this month the short list



See September 2017 calendar listings at connecticutmag.com/calendar

FOLK HERO

On Sept. 16, Arlo Guthrie, the bard of the Berkshires, comes down the road from Washington, Massachusetts, to play the Warner Theatre in Torrington. Guthrie is still one of the most famous names in folk music, and concert-goers can be assured of hearing some of his beloved classics. Tickets are \$35-\$65. warnertheatre.org

JUSTICE IS SERVED

Supreme Court justices are some of the most important people in our republic. Constitutionally, at least, the

nine justices of the Supreme Court are just as powerful as the president and the Congress. They are unelected and don't often speak in public. On Sept. 28 at 8 p.m.,



however, U.S. Justice Stephen Breyer will appear at the Connecticut Forum, in a discussion moderated by CBS This Morning co-anchor Norah O'Donnell. Tickets start at \$25. ctforum.org

BEAUTY ON WHEELS

For generations, car enthusiasts have watched as all manner of engineers try to create machines that hit on three distinct specifications: power, speed and beauty. In the small intersection of that three-way Venn diagram is the sports car, and from Sept. 1-4 Connecticut residents can travel up to Lakeville's Lime Rock Park for the 35th annual Historic Festival, a long weekend of exhibits, including the Sunday in the Park Concours d'Elegance and Gathering of the Marques Sept. 3, and racing, featuring cars dating back to before World War I. Tickets are \$50-\$55. limerockhistorics.com

THE HORROR!

Horror fans are still reeling from the death of George Romero, one of the genre's most defining characters. The filmmaker's appearance at last year's CT HorrorFest was a coup. At this year's iteration at the Danbury Ice Pavilion on Sept. 16, one of his most famous lead actors - Ken Foree, who starred in the 1978 classic Dawn of the Dead — will be on hand, along with horror cult legend Sid Haig. Tickets are \$25 at the door, cash only. The event runs from 11 a.m.-8 p.m. horrornewsnetwork.net/ct-horror

HOPS FOR HOPE

Craft beer and its associated festivals are nearly ubiquitous now, representing a genuine boom industry. There are many festivals to choose from. If you're a craft beer fan, it shouldn't be hard to choose to attend Hops for Hope Brewfest on Sept. 2 at Falcon Field in New Britain. It's a benefit for the Smith-Magenis Syndrome Research Foundation, which is dedicated to research of the developmental disorder affecting multiple organ systems. The event runs from 2-5 p.m., and tickets are \$55 for general admission, and \$15 for designated drivers. cthopsforhope.com



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this month | **front row**

In addition to having written "We're Not Gonna Take It," one of the greatest rock 'n' roll anthems of the '80s, Dee Snider was a beloved fixture on Connecticut's airwaves in the early 2000s as a morning radio host on Radio 104. Observant drivers will still see DEE bumper stickers on cars across the state. After retiring his band Twisted Sister last year, he has embarked on a tour to promote his new solo album, We Are the Ones. He stops at the Ridgefield Playhouse on Sept. 22.

Do you have fond memories of your morning show in Hartford?

The fondest! Three great years in Hartford and then we simulcast out to Richmond for about a year. It was an awesome experience. When you spend that kind of quality time with people, four hours every morning yakking and talking, people really get to know you. The minute that somebody comes up to you and says "I'm a peep from Connecticut," it's an instant bond, because I know they really know me. They don't know me from a movie or an album cover or a video, an appearance on a TV show or a reality show. They know me from that quality time you get to spend talking about your life and sharing life experiences. For three whole years, that's a long time. ... People come up to me all the time from Connecticut, and go, "Man, that was the greatest. We miss it so much." It's so flattering. It was so long ago now, and there's still fond memories. There's still the euro stickers rolling around on cars.

So you're on tour for your new solo album We Are The Ones.

Your most recent music video was filmed at, and very

supporting of, the Standing Rock protests against the

Dakota Access oil pipeline in North Dakota. How did

It's so strange how things happen. There's a

restaurant we go to regularly. I was with my

daughter. Her name is Cheyenne, which is an

Indian name. The bus boy came up — I see

him all the time, they called him Pony. So

Pony goes to Cheyenne and starts

you come to that struggle?

I said, "Are you a Native American?' and he said.

So we started talking and

he said, "I don't know

there's things going on

at Standing Rock." And

I had heard little bits and pieces. And he

said, "If you could

if you're aware, but

Yeah, Twisted retired in November of last year, and in November of last year I released my first solo album. The intention was not for me to disappear, the intention was to put an exclamation point on the incredible career of Twisted Sister, and I certainly love my former bandmates, my friends, my brothers. After 40 years on and off with the band, I wanted to do some new things. I also wanted to stop headbanging. I can barely turn my head as it is. We Are the Ones rocks. But there's a lot of things on there I could never do with Twisted Sister. I could never have covered "Head Like a Hole" by Nine Inch Nails. I could never have done an unplugged version of "We're Not Gonna Take It" with Twisted Sister.

just tweet about it or something, that would be awesome." So he made me aware of it. And I looked into it and I said "tweet about it?!" I need to do more than a tweet. I spoke with my son, Cody, who is an up-andcoming director. I got a whole crew of guys who are ready to do this for nothing. We tried to capture [the scene in Standing Rock], but it was a warzone. What erupted there was a warzone. It went on for hours and hours. My son was getting teargassed and hosed. And finally the camera guy, literally looking through his lens, the guy turned a gun on him, and fired a rubber bullet and hit him. [The protesters] have had some victories, but it's an ongoing fight, especially with Trump in the White House. It's a very different tone out there. There's a lot of blanket support for corporate America, and they get carte blanche now.

A lot of people will also remember the stand you took against Tipper Gore's Parents Music Resource Center in the 1980s. Do you think it's gotten easier or harder to take stands like that?

You realize what your purpose is at different points in your life. In my 20s, my purpose was to be the voice of the unvoiced, the youth of the world who were frustrated and angry, and give them a song to sing. Now at this point in my life, I find myself in the same position, except I have a song, a really lethal song. I could sing it for any cause. When I'm out on the road at these concerts and these festivals, and I dedicate it to the fight against terrorism, against the people that would take our simple pleasures, of listening to music, and that is being targeted a lot. [They're] not going after military installations, not going after enemies, but going after regular people. I sing that song and the place just erupts. I'll sing it for Criss Angel's fight against children's cancer, and suddenly it becomes the song for that fight. I'm ready to fight whatever. I've got my eye on bullying next.

A few years ago, you joined an elite coterie: people who have been fired by Donald Trump.

When you're doing reality TV, and I was pretty steeped in that world for a while ... I was roasted a couple of years ago, and Zakk Wylde got up and said, "Dee, you're surrounded by friends and family, this

> these reality shows." I laughed so hard. If you're on that reality TV show thing, making it to Celebrity Apprentice was like the ultimate reality show to be on. Then I was on All-Star Celebrity Apprentice, and I was fired on that. For attention, for re-branding yourself, it was a great thing. On the Trump front, I got along great with the whole Trump family. They were lovely people. We enjoyed their company and became friendly with them.

isn't a roast. It's an intervention. You gotta stop doing all

As with most people when you go out for drinks, you don't talk about politics, sports or religion. And we never did. It turns out we're not quite as like-minded as I thought. So it's a whole different ballgame now. It's not reality TV, it's f---ing reality. And it's a little scary what's going on right now.

MICHAEL LEE-MURPHY

speaking in his native tongue.



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UConn at Rentschler Field in East Hartford. CATHERINE AVALONE

Ready For Some Football? BY MICHAEL LEE-MURPHY

There are a number of places that claim to be the birthplace of the game of football. This being Connecticut Magazine, we are going to go ahead and say the invention of the modern game was in New Haven, when New Britain native, Yale player and "father of American football" Walter Camp put order on a disorderly version of the game played up until that point. His intervention produced many of the rules we think of as central to the game today: the downs system, the snap, the line of scrimmage, and 11 players on each side.

It's September, which means football season is here. And there's still a humble, scrappy version of the game played on college campuses across the state. Most of the players will never play in the NFL, but their games are imbued with local character and tradition. Here's our list of places to watch.

PRATT & WHITNEY STADIUM AT RENTSCHLER FIELD

UNIVERSITY OF CONNECTICUT HUSKIES EAST HARTFORD

Home of UConn, Connecticut's only Division I football school, "the Rent" holds a special place in the hearts of many. It's been a difficult few seasons for the Huskies, but the return of head coach Randy Edsall after a seven-year self-imposed exile has Husky fans hoping for brighter tomorrows. UConn has produced numerous NFL players, and hopes to do so in the future. Opened in 2003, the Rent is the state's most modern football facility, sporting club seats and private suites, among other amenities. More than 40,000 can fit in the stadium, although that ballooned to nearly 43,000 when UConn hosted Michigan in 2013. Home opener: Holy Cross, Aug. 31 at 7:30 p.m. 860-486-6411, uconnhuskies.com/football

ANDRUS FIELD WESLEYAN UNIVERSITY CARDINALS **MIDDLETOWN**

Located right in the heart of Wesleyan University in Middletown, Andrus Field touts itself as the oldest continuously used football field in America. Games have been played on the field since the early 1880s, when Wesleyan played against the Ivies on a regular basis. Today its main rival is the Trinity Bantams. In more recent times, Andrus Field has been home to football royalty: Five-time Super Bowl champion Bill Belichick played center and tight end on the field in the early 1970s.

Home opener: Tufts, Sept. 23 at 6 p.m. 860-685-2690, athletics.wesleyan.edu/ sports/fball



RALPH F. DELLACAMERA STADIUM

UNIVERSITY OF NEW HAVEN CHARGERS WEST HAVEN

DellaCamera Stadium has one of the most unique fields in the state: the Chargers are one of only a handful of teams across the country to play on a non-green field. The blue-andgold gridiron at the UNH campus in West Haven is a must-see for any true football fan in the state. Like a good cross-town rivalry? The Chargers are just across the West River from Southern Connecticut State University. Home opener: LIU Post, Sept. 9 at 1 p.m.

203-932-7357, newhavenchargers.com/index.aspx?path=football

WESTSIDE ATHLETIC COMPLEX

WESTERN CONNECTICUT STATE UNIVERSITY COLONIALS DANBURY

The Colonials play at the Westside Athletic Complex (the WAC! Great name), and are in Division III of the NCAA. The roster is truly a showcase of homegrown talent, as the vast majority of the players are from Connecticut. A look at the hometowns and high schools of the players reveals what is likely the most Nutmeggerheavy roster in the state.

Home opener: Plymouth St., Sept. 16 at 4 p.m.

203-837-9015, wcsuathletics.com/sports/fball

ARUTE FIELD

CENTRAL CONNECTICUT STATE UNIVERSITY BLUE DEVILS NEW BRITAIN

Two of CCSU's games will be available this year on ESPN3 (at Youngstown St. on Sept. 16 and at Sacred Heart on Sept. 30). The Blue Devils are also squaring off against some big teams this season, kicking off the schedule at Syracuse on Sept. 1, and hosting the Ivy League's Penn for their homecoming game on Oct. 7.

Home opener: Fordham, Sept. 9 at noon

860-832-2583, ccsubluedevils.com/sports/fball

JESS DOW FIELD

SOUTHERN CONNECTICUT STATE UNIVERSITY OWLS NEW HAVEN

Want to catch some football in New Haven but don't want to deal with the Yale crowds? In the town-gown divide that has shaped New Haven for centuries, the Bulldogs are gown, and the Owls are town. The Owls' roster is replete with kids from the Greater New Haven area. Southern hosts cross-town rival UNH on Sept. 29 at its Westville campus.

Home opener: Gannon University, Sept. 2 at noon 203-392-6028, southernctowls.com/index.aspx?path=football

JESSEE/MILLER FIELD

TRINITY BANTAMS HARTFORD

Trinity College is gorgeous. Beautiful buildings dot the campus, located in the Frog Hollow neighborhood of Hartford. The football field sits right at the middle. In the lush oasis of the campus, you would almost forget you were in Connecticut's capital city, and not some small country town in the Litchfield Hills or the Berkshires. The Bantams host rival Wesleyan on Nov. 11.

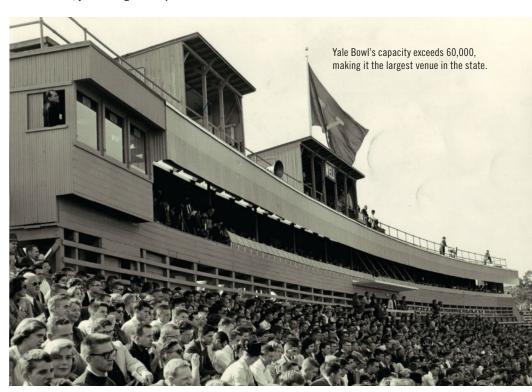
Home opener: Colby, Sept. 16 at 1 p.m. 860-297-2000, hantamsports.com/sports/fhall

YALE BOWL

YALE UNIVERSITY BULLDOGS NEW HAVEN

If you're a college football fan, you know what a bowl game is. "Bowl" is derived from Yale Bowl, the crown jewel of Connecticut's stadiums. When it was built in 1914, Yale Bowl was the biggest stadium in the world, for a team which played in the most important football league there was, the Ivy League. (Remember, there was no NFL in 1914.) It was the AT&T Stadium — the Dallas Cowboys' monstrous new home — of its day. With a capacity over 60,000, it remains our state's largest venue. While it has seen better days (we think it criminal that there aren't more non-Yale events held there), it is still a remarkable historical experience to see a game there. The season's big event arrives Nov. 18 when the Bulldogs welcome bitter rival Harvard at 12:30 p.m.

Home opener: Cornell, Sept. 23 at 1 p.m. **203-432-1400**, yalebulldogs.com/sports/m-footbl







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this month camp

Summer Camp, for Adults Only

'KING OF CAMP' JOHN WATERS HOSTS GROWN-UPS WEEKEND IN KENT

BY MARYELLEN FILLO

Kent's Club Getaway is known for its summer programs full of camping opportunities for both youths and adults. But the camp is getting extra edgy as summer wanes when it hosts an adultsonly weekend program featuring iconic director and screenwriter John Waters.

The 71-year-old, best known for his transgressive cult films including Pink Flamingos and Polyester, and his 1988 mainstream hit Hairspray, will perform a one-man show during the Waters-themed session that runs from Sept. 22-24. Sadly, it was sold out earlier this summer. (But there's a waiting list!)

"It was an idea conceived by me and my partner," explains Toffer Christensen, one of the event promoters. "We had always wanted to do a special small event at Club Getaway and initially we were looking at music concepts with bands.

"I do a lot of events with John every year, and one day it dawned on me that Camp John Waters would be an even better idea than any band. John is the 'King of Camp.'"

The weekend will not only feature Waters' show, but also screenings of his movies and movie themed-events including "Bloody Mary Bingo," "Hairspray Karaoke" a costume contest and a dance party.

Nicknamed "The Pope of Trash" and "Prince of Puke," Waters, also an author, actor, stand-up comedian and journalist, has crafted a career defined by pushing the boundaries in his movies, films that often poked at the radicalism and discontent of the world, and are considered to be both artistic spectacle and political statement.

His pedigree has sustained over decades, and once the word was out, it took just hours for the camp session to sell out.

"Our website crashed because so many people were all trying to get information and register at the same time," says Camp Getaway owner and self-proclaimed Waters' superfan David Schreiber.





"I was a little reluctant about the idea when John's people first approached me about the special camp session because it was an idea that was a little out of the comfort zone," says Schreiber, whose camp will also be hosting a far more tame Gilmore

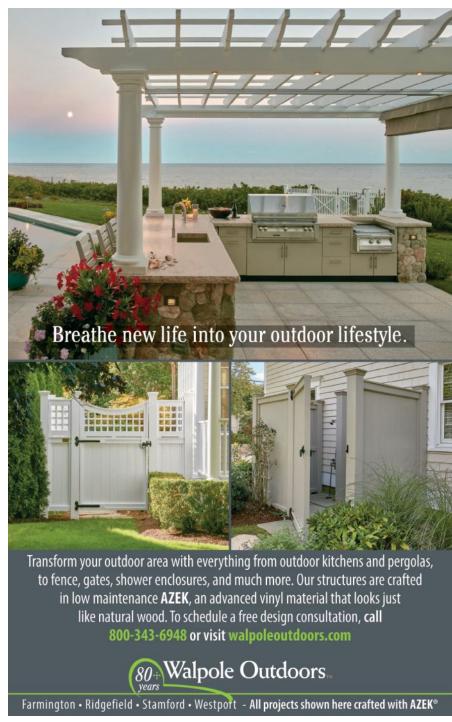
Girls-themed fan fest Oct. 20-22, based on the popular 2000s dramedy. "I was very surprised at how quickly it sold out," Schreiber says of the Waters session. "But it is definitely a great concept and I would do it again."

About 400 people have paid the \$499 fee for the weekend, which will also include traditional Camp Getaway adult offerings including burlesque lessons, a scotch and cigar session, zip lines, archery, water skiing and other more traditional camp activities. Waters will also do readings from his books and host a questionand-answer session. Plans to decorate the camp in a "Waters" theme include an oversize inflatable head of the famed filmmaker

Crazy kitsch aside, both Schreiber and Christensen agree that hand-in-hand with a weekend of way-offbeat films and amenities is the end-of-summer camping experience itself, especially for adults.

"You get to relive your childhood camp memories, but with an amazing twist," Christensen says. "If you are a fan of John and his works, this could be the best summer camp do-over ever," he says. "It is the perfect storm of all the things his fans love: Hairspray Karaoke, s'mores by the campfire, Bloody Mary Bingo and John Waters, all in one weekend. Who wouldn't want to be a part of that."

For more information about the John Waters adults-only camp and its waiting list, go to clubgetaway.com or call 860-927-3664.



Starry Eyes GAZE INTO THE HEAVENS WITH THE WESTPORT ASTRONOMICAL SOCIETY'S MASSIVE TELESCOPE | BY MICHAEL LEE-MURPHY

For most of the history of the human species, up until relatively recently, we understood our place in the world, and indeed in everything that exists, by looking to the stars. For centuries humans navigated the globe via the night sky. Ancient geometries allowed the European explorers to traverse the world, establishing trade routes. Before that, ancient civilizations incorporated astrology into their religious traditions. For billions of people and for centuries, the stars were divine and the nighttime sky was holy. In the nighttime of the techno-societies of the modern era, we mostly look down to the false light of television and smartphone screens.

Not so for the stargazers of the Westport Astronomical Society. Just yards from the Merritt Parkway in Westport, tucked amid some of the most expensive homes on the planet, sits an old military installation that's been reclaimed for a wonderful set of relentlessly curious enthusiasts, geeks and nerds (all terms used with love). Formerly a site for the radar associated with the Nike missile-defense system during the Cold War, the collection of old, no-frills buildings is now the home base of the astronomical society's observatory, which has the largest telescope in Connecticut accessible to the public.

On Wednesday nights with clear skies, the Westport Astronomy Society opens its doors and its telescopes to the public. As it gets darker, cars fill up the dusty parking lot to get ready for the show. The show, of course, is the one that unfolds above our heads every night of our lives, if we would only have the patience and time to stop and look.

The society's president, Dan Wright, still remembers the first time he saw Saturn through a telescope when growing up in Sioux Falls, South Dakota. "It just sunk in. I mean, I sucked in every one of those photons ... I think that they changed me, so I've been chasing photons like that ever since," he says.

On a recent summer night when (in addition to the light pollution of Fairfield County) the light of the stars competes with that of fireflies, both Saturn and Jupiter are putting on a show. There are two telescopes available for stargazing. Both use a simple, centuries-old technology — the Newtonian telescope in which two mirrors of varying size reflect light into an eyepiece. The 12½-inch telescope (the devices are defined by the size of the mirror) is located in the dome of the observatory, and on this night is trained on Jupiter.



Dan Wright demonstrates the 25-inch Newtonian telescope. MICHAEL LEE-MURPHY

The observatory dome alerts the visitor to the scrappy, grassroots nature of the astronomy taking place here. As a holdover from the years in the late 1960s and early '70s when the observatory was abandoned and mostly used for partying by the youth of Westport, there are two bullet holes in the dome. Perhaps in order to better commune with the stars, someone has also helpfully scrawled BOWIE across the inside of the dome. One suspects the late "Starman" would be pleased.

To look through a Newtonian telescope, and to see Jupiter, with its atmospheric swirls and Giant Red Spot and the four Galilean moons, is to produce shivers. This is only the first of the night's revelations. The 25-inch Newtonian on the grass outside is pointed at Saturn, the undisputed star of the show. Children and adults alike are lined to look through the eyepiece of the massive, 14-foot-tall telescope. Upon climbing a small staircase to look at the planet, they descend with a look of wonder.

Like Wright, Paul Chunov is a Saturn guy. It was as a youngster in Sao Paulo, Brazil, where he first looked at the planet with its rings and got hooked on astronomy. Chunov, like all the other society astronomers, approaches the task of stargazing with a mixture of wonder, obsession (the name of the 25-inch telescope, by the way) and reverence. Looking at the rings of Saturn, clear as if they were right in front of you, it becomes obvious why the celestial bodies were once

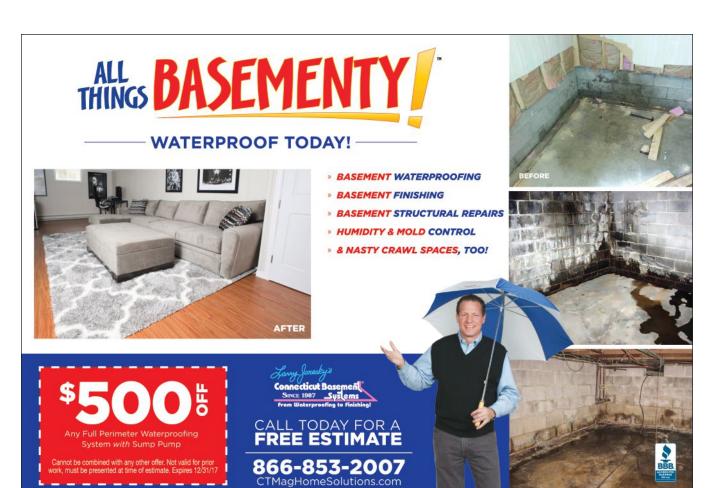
worshipped so widely. "It's very humbling," Chunov says. He descends the stairs from the telescope with a smile across his face. With half-sincere, half-joking relief, he affirms Saturn's existence. "It's still there, Chunov says.

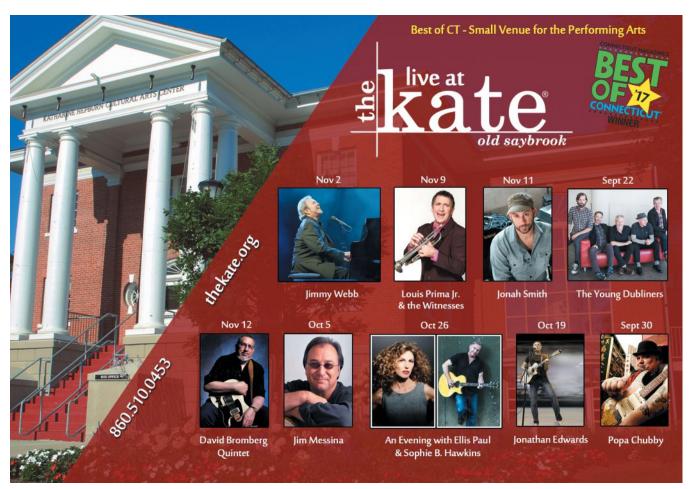
Igor Sikorsky, who founded the aircraft manufacturer just up the Merritt Parkway from the astronomical society and where Chunov is retired from after a career in flight control, was himself a keen astronomer and admirer of the stars. "The astronomical heaven includes another most important and concrete reality, namely the unknown and unimaginable carrier of gravitation. It is the mysterious agent which transformed the primeval chaos into an orderly, majestic universe," he said in a 1949 lecture called The Evolution of the Soul.

Wright, too, takes the long view. "This is all something that, even though when you look into space, it's huge and massive, we're all part of it. We're standing on a rock zipping around all of it. And I love that because it really does make me feel connected to it," he says.

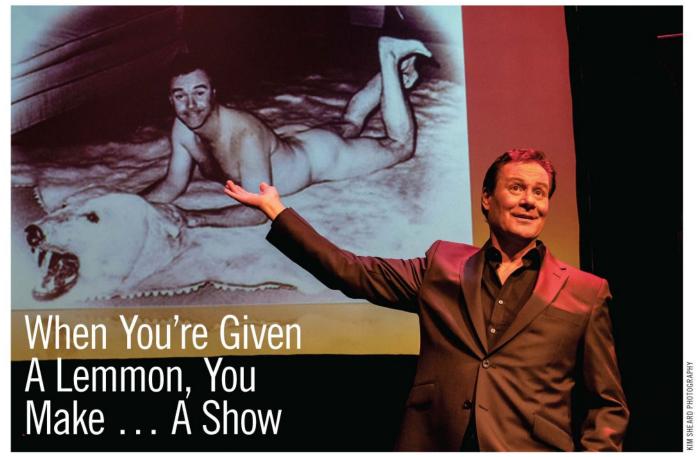
The Westport Astronomical Society meets every Wednesday from 8-10 p.m. at 182 Bayberry Lane in Westport. There are lectures on the third Tuesday of every month. If the recent solar eclipse has you looking skyward, you can join members of the society at the 80th annual Connecticut Star Party in Goshen from Sept. 22-24.

was-ct.org









Chris Lemmon, musician, actor and teacher, loves talking about his dad, actor Jack Lemmon.

His 2005 memoir, A Twist of Lemmon, was a personal portrait of his father - one of Hollywood's most beloved figures who died of cancer in 2001 at the age of 76. The two-time Oscar winner for Mister Roberts and Save the Tiger is also known for his roles in The Apartment, Days of Wine and Roses, The Great Race, The Odd Couple, Irma La Douce and most joyously, in Some Like It Hot in which he starred opposite Tony Curtis and Marilyn Monroe. (Lemmon based his character of Daphne on his bigger-than-life mother, "GG," which stands for "Gorgeous Grandma,"

Lemmon says).

Lemmon will present his solo show, now simply called Twist of Lemmon, Sept. 14 at the University of New Haven's Bucknall Theater in the Dodds Building on the main campus (300 Boston Post Road).

"He was a genuinely good man and cared about other people," Lemmon says. "My dad cared very deeply about his work, the message it portrayed. He would go a great period of time not taking big commercial offers because he didn't believe in the material and the message of the movie."

Lemmon also teaches a UNH course this fall titled The Golden Age of Hollywood -Life Beyond the Silver Screen. He admits that many young people don't have the

same response to the movie legends such as Jimmy Cagney, Gregory Peck "or Jack Lemmon, for that matter."

"Or, if you can believe it, I've had kids not know who Marilyn Monroe was. But they get what they were about."

And speaking of Marilyn ...

"I tell a story in the show about Marilyn, who lived a few houses down from me -Peter Lawford, too - and President John Kennedy would just fly on in and visit on his helicopter and they would have fun and hang out around the pool. Once, as a boy, I snuck in and watched them swimming together. Boy, it was an age of innocence where stuff like that could happen. It was a different era."

GETTING NAKED WITH ...

In Small Mouth Sounds, which begins its national tour now playing at Long Wharf Theatre through Sept. 24, Edward Chin-Lyn plays Rodney, a yoga-loving free spirit on a silent retreat in the woods who thinks nothing of going au natural.

The Montreal-raised Chin-Lyn, on the other hand, has never been naked on stage before. His thoughts? "I guess I'll find out soon what it's like. I expect it to be freeing. I'm more excited than apprehensive."

He says the extensive nudity is "purposeful" in the play by Yale School of Drama grad Bess Wohl. There



is almost no dialogue. ("I just have three lines in the entire play," he says.) He also says he never thought "putting yoga on a résumé would help — until now."

Since he'll be on full display, the actor says he's glad he decided earlier this year to do a new intensive physical-fitness regimen that includes triathlon work and rock climbing.

And his mindset as he starts rehearsals: "I'm just looking at it as a lot of fun," adding with a laugh, "and my parents will be there opening night." longwharf.org

INTO THE WOODS

Darko Tresnjak may have conceived his Hartford Stage production of The Comedy Of Errors earlier this year on a Greek isle, à la the 1960 Greek comedy Never on Sunday, but his take on another of the Bard's comedies, the oh-so-familiar A Midsummer Night's Dream, will have a much more conventional spin. Not that the worlds of kings, magic potions and fairies can ever be considered conventional.

"It's trickier to pull off than people think," says Tresnjak, who is staging the play as the season opener beginning Sept. 7 at Hartford Stage, his seventh play by the Bard here. "You have four worlds of the play: the royal court, the young lovers, the forest fairies and the comic 'mechanicals.' So how to bring them into balance is the challenge. It's not hard to do Midsummer well, but it's difficult to do exceptionally but we'll try."

As for the look of the show, he and set designer Alexander Dodge looked at gate houses on the great estates "because on one side there's this courtly, architectural feel and on the other side is the forest, so that became a metaphor for the play." Tresnjak says he was also inspired by the Soldiers and Sailors Memorial Arch of Hartford's Bushnell Park.

hartfordstage.org



HAVE YOU HEARD ...

... that I will be giving a free 60-minute version of my lecture series on the musical phenom Hamilton at the Webb-Deane-Stevens Museum in Wethersfield Sept. 28 at 6:30 p.m.?

... that playwrights Ike Holter (Hit the Wall) and Ireland's Marina Carr will be among the eight writers (including

poets and authors) who will participate in the annual Windham-Campbell Prize events in New Haven Sept. 13-15. Each scribe receives a \$165,000 award, one of the largest monetary prizes around for writers. This is one of my favorite arts events of the year and all of the events are free.







from Connecticut Magazine for a good reason, so join us for a day of picking your own fruit from our trees and sampling some of our Best Pies (and more!) at the Apple Barrel farm market. While you're here, get lost in our annual corn maze. We've got lots of fun for the whole family.

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'A PONTIFF WALKS INTO A BAR...

Mike Reiss is most known as a writer-producer of TV's The Simpsons (beginning its 29th season) as well as the animated TV series The Critic and Queer Duck and a host of other books, movie and TV projects involving big yucks.

The Bristol native has also taken to writing for the stage, first with his I'm Connecticut which premiered at Connecticut Repertory Theatre in 2011 and played the Ivoryton Playhouse in 2013. He also wrote Comedy Is Hard, which bowed in Ivoryton in 2014 and starred Micky Dolenz and Joyce **DeWitt**. Next up at the playhouse is the premiere of *I Hate Musicals: The* Musical, which is a re-think with music of his short comedy Rubble. The show, directed by **Jim Valetti**, will play Sept. 27-Oct. 15.

Reiss knows funny. After all, he has written for Garry Shandling, Johnny Carson, Homer Simpson and the Pope.

Say what?

Joke with the Pope was a digital campaign launched in 2015 encouraging people to send in their favorite joke while, at the same time, donating to one of several charities in Kenya, Ethiopia or Argentina. The website also featured celebrities submitting jokes.

"A New York priest is a friend of a friend and so he calls me at midnight," Reiss says from his Manhattan home, "and he says, 'I need a joke for Al Roker to tell the Pope tomorrow and it's got to be about weather - and clean. Oh, and we need one for George Clooney and can you also do one for your friend David Copperfield?' Somehow this was supposed to help orphans in Venezuela."

Reiss thought, "What the hell?" and contributed a stream of jokes. Writing these types of gags-to-order, he says, "was like Sudoku for me for a while."

Reiss displays on his study wall a framed certificate from the pope declaring him "a missionary of joy."

But aren't there any funny Catholic yucksters, I ask Reiss, who is Jewish.

"Yeah, maybe I should have had him call Ray Romano," he says, laughing. ivorytonplayhouse.org

Frank Rizzo has covered the artsentertainment scene in Connecticut since disco reigned in the '70s, including nearly 34 years writing for the Hartford Courant. Email him at FrRiz@aol.com. Follow him on Twitter @ShowRiz.



Buying a Used Car? Know Your Rights

What do you tell a used-car salesman who says you can buy that car over there at this price, but you can't have it inspected before the sale?

Maybe you're not Dawei Guan of Hartford. She said, "I'll take it."

This first-time car buyer regretted it almost as soon as the dealer, Cars On Main in Manchester, handed her the keys to the blue 2010 Subaru Forester.

"When I drove the car," she says, "I heard some noise when I decreased or increased the speed."

Concerned, she brought the vehicle to a Subaru dealer for an inspection. The result: The 7-year-old Subaru that cost Guan \$9,604.09 in June as it approached its 86,000th mile had leaking head gaskets, a leaking transmission line and rotted exhaust flanges. The Subaru dealer told her \$2,780 in repairs would restore her newly acquired Forester to roadworthiness.

Guan, who arrived in the state as a student in the University of Connecticut's MBA program, needed a car to commute to



a summer internship.

"I was in a hurry," she says.

Guan accepted the no-inspection sale because Cars On Main offered her a 60-day, 3,000-mile warranty that covered all major repairs, parts and labor.

"I am an international student who

knows nothing about cars or any laws about cars in the United States," she says. "I just thought if I bought a car from a licensed dealer, there would be no big problems. The dealer should know the laws because that is his responsibility."

CONTINUED ON PAGE 43





Middlesex Hospital to Expand Cancer Services

Getting the best possible care close to home is essential for people fighting cancer. Middlesex Hospital recognizes this and is expanding the cancer services it currently offers.

This fall, a new, state-of-the-art Cancer Center will open at the Shoreline Medical Center in Westbrook. Medical oncology, infusion, radiation therapy and all the extra services that are available in Middletown will also be available in Westbrook. The difference: the new center will mean easier access to care for patients who live in Connecticut shoreline towns. Cancer treatments can sometimes make patients tired or nauseous, and it can be difficult for them to travel. The center will make their lives, and those who support them, a little easier.

Middlesex Hospital is known for its expert and dedicated staff. Highly skilled medical professionals treat you like a person—not a number. They focus on providing patients with a compassionate, personalized treatment experience, and specially trained advance practice nurse navigators guide patients through the treatment and rehabilitation process. This is the same high-quality care that patients will receive at the new cancer center in Westbrook.

Patients will also benefit from Middlesex Hospital's membership in the Mayo Clinic Care Network. Middlesex Hospital has been collaborating with the Mayo Clinic for more than a year now and is using its resources to tackle patients' most complicated medical cases in a variety of areas, such as cancer care, pulmonary medicine and

urology, among others. The experts at Middlesex Hospital collaborate with world-renowned Mayo Clinic cancer specialists so that patients receive the best care possible, close to home.

Like the Cancer Center in Middletown, the Westbrook center will use the latest technology to diagnose and treat patients with all types of cancer, including breast cancer, colon cancer, gynecological cancer, lung cancer, prostate cancer, bladder cancer, head and neck cancer and skin cancer. Both facilities will be accredited by leading organizations, including the American College of Surgeons Commission on Cancer and the National Accreditation Program for Breast Centers.

In addition to helping its cancer patients, Middlesex Hospital is dedicated to helping their families and caregivers. Every day, the Cancer Center strives to provide individualized, comprehensive services to every patient, family and caregiver. These services include survivorship care, integrative therapies, support groups, educational resources, community events and outreach programs and transportation assistance.

For more information about Cancer Center services, visit www.middlesexhospital.org/cancercenter, or call 860-358-2000.

The Smarter Choice for Care

MIDDLESEX HOSPITAL



Ithe CONNsumer | CONTINUED FROM PAGE 41

It helps if both buyer and seller know the laws. Guan acknowledges she did not. It's also likely that Fatos Statovci, the Cars On Main owner who described the Forester to the CONNsumer as "mint condition," could use a refresher from the state Department of Motor Vehicles, too.

If he knew the rules, he might not have refused to honor the warranty after Guan brought the Forester to the Subaru dealer.

"On the warranty," he says, "it says you're not supposed to bring it to another dealer. Her warranty expired because as soon as you bring the car to someone else it expires. It says on the paperwork."

Not exactly. The warranty, issued as part of a document called a Buyer's Guide that state law requires accompany every usedcar sale, merely stipulates that all repairs must be done in the seller's designated shop. Guan's Forester was inspected, not repaired, by the Subaru dealer.

"Let's go through DMV and we'll figure it out," Statovci told the CONNsumer. "She has 60 days. In 60 days, she can bring the car nowhere else but here."

Yes, let's go through DMV.

Think what you might of a dealer who tries to flip a car in questionable mechanical condition purchased at an auction, but Statovci could have sold the car, legally, in "as-is" condition. An "as-is" deal, without an inspection, would have made Guan's big problem even bigger.

"It's certainly less difficult to get a dealership to cover the costs of repairs for a car that is under warranty," says Hartford lawyer Jessie Clark, "than a car that was sold 'as-is.'"

When Guan contacted the CONNsumer shortly after buying the car and filing a complaint with the DMV, she was just discovering the few safeguards for buyers of used cars older than six years from a licensed dealer in Connecticut.

Like any used-car buyer, she was entitled to have a mechanic inspect the car. (If it is not already apparent, never buy a used car without having a third-party mechanic inspect it, and review all documentation before signing.)

Connecticut law requires warranties for used cars less than seven years old:

- 30 days or 1,500 miles for cars costing between \$3,000 and \$5,000.
- 60 days or 3,000 miles for cars costing more than \$5,000.

A dealer can sell as-is any vehicle with a purchase price less than \$3,000 or, like Guan's Forester, more than 7 years old.

"It appears the dealership offered a warranty that they didn't have to," says Ernie Bertothy, a DMV spokesman.

The DMV's Complaint Center, with three

full-time staffers, received 702 complaints in 2016 and, with 386 through June, should surpass that in 2017. (To learn how to file a complaint, go to ct.gov/dmv/floodcars.)

Here's what the DMV found in this case: Statovci provided a vehicle inspection form (K-208) required by used-car dealers, but neglected to initial an appropriate area attesting to the vehicle's fitness for the road and whether it was covered by a warranty. DMV fined him \$125.

DMV's complaint center also informed Statovci of a buyer's rights and the meaning of "repairs" in a warranty.

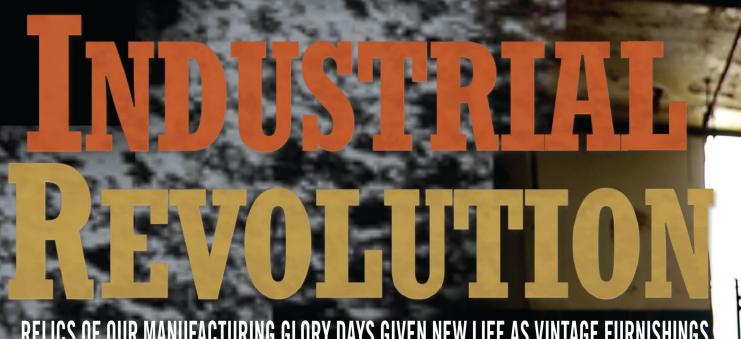
"Sometimes," says Bertothy, "this is also an education process, for when things like this happen. It becomes a who-saidwhat scenario, but we reinforce the laws governing the selling of vehicles and part of that is sometimes educating the dealership on the rights of the consumer."

Statovci has now agreed to repair the Subaru — "I never said I wouldn't," he says — though Guan is still considering suing the dealership for a full refund.

"Don't you think when I purchased the car, the dealer should tell me if there are problems with the engine and the transmission?" she says. "If I knew there were serious problems, I wouldn't buy the car."

Send your consumer complaints, concerns and tips to CONNsumer@connecticutmag.com.





RELICS OF OUR MANUFACTURING GLORY DAYS GIVEN NEW LIFE AS VINTAGE FURNISHINGS Story by Michael Lee-Murphy • Photos by Peter Hvizdak

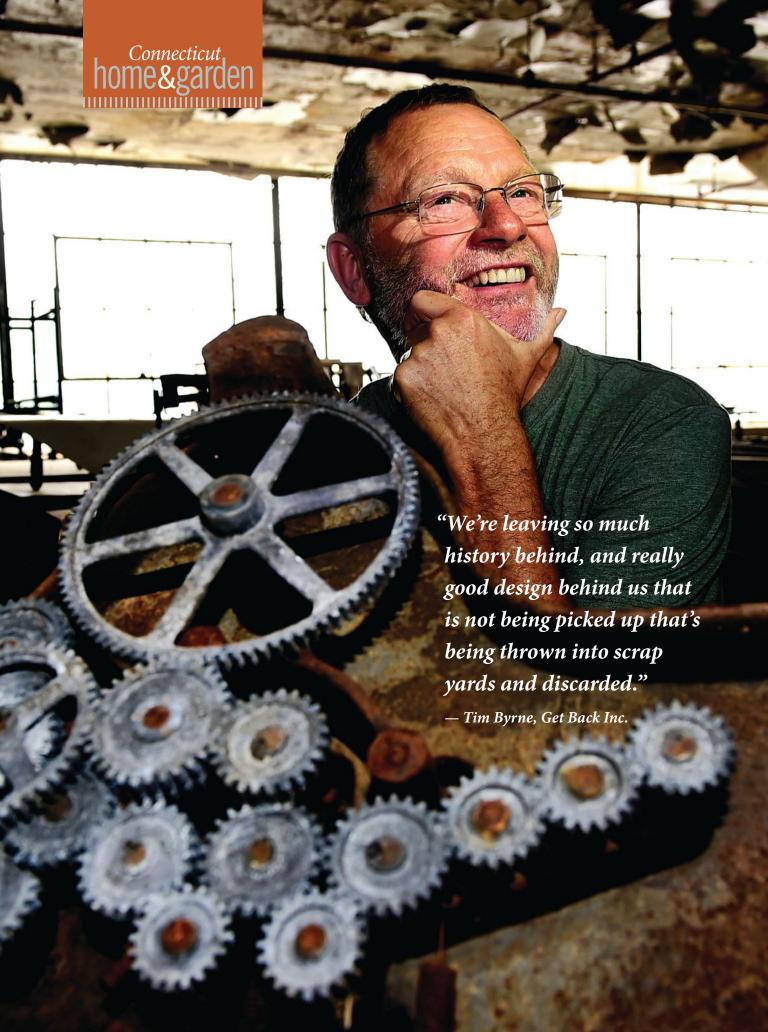




Above: Get Back Inc.'s Oakville showroom.

At left: Metal boxes once used to store bakery ingredients.

At right: Get Back Inc. owner Tim Byrne in his warehouse amid discarded metal objects salvaged for their design elements.



Hardware City. Silver City. Brass City. The nicknames of our cities carry forward memories like ghosts, visions of lives once lived, with some reminders hanging around. There is an industrial corridor of once-proud 20th-century manufacturing in Connecticut. Starting on the west side of Hartford, flowing down through New Britain, through Waterbury and Meriden, south along the Naugatuck River through Ansonia, Derby and Shelton, then toward Bridgeport and Stratford on Long Island Sound: these were our boom towns, churning out products into the world, stamped with their origin.

Anywhere in the U.S. and throughout the world, a piece of brass would come stamped with its origin: this comes from Waterbury.

The brass industry is gone from the Brass City. The things that the people of Waterbury made are still in use throughout the world, however, because they designed and made them so well. The story is replicated throughout Connecticut and the United States, in Bridgeport and Peoria and Milwaukee and Youngstown. The decline of American manufacturing has shaped the social and political trajectory of our country as much or more than any other development in the last half-century. We are a postindustrial society.

In more recent years, perhaps because of anxieties about what has been lost, the principles of design that governed this great

boom in American manufacturing have become fresh again. There is a new American aesthetic. It's been called industrial chic, or vintage industrial, and it appeals to collective memory, a vision of the past that is part of the DNA of a place like Waterbury. You've seen it at Restoration Hardware. You see it anytime you go into a third-wave coffee shop or brewery tap room with exposed brick and pipes gridding the ceiling. It's an aesthetic hint at the heat, the smell and the roughness of industrial processes, blended with the clean, Scandinavian smoothness of current tech-inspired design.

Tim Byrne, an Irish immigrant who is equal parts carpenter, revivalist, design guru and mad scientist, was at the vanguard of this aesthetic innovation. For nearly 20 years his Get Back Inc. business has occupied an entire floor of the former Oakville Pin Co. site on the Oakville-Waterbury line in Watertown, and has become a wildly successful design firm based off the rescuing and restoring of old pieces of American manufacturing equipment.

The 30,000-square-foot space is divided into several sections, each representing





fixtures in Get Back Inc 's warehouse in Oakville. Left: Workshop supervisor Matthew Peterson working on a custom display assembly for a manufacturing company. At right: A vintage cabinet used for telegrams in a hotel milk glass shade lights manufactured by O.C. White Co. of Worcester, Massachusetts, circa 1920, an industrial chair and a hand

a different part of the Get Back process. One side of the former factory floor has raw materials, housed in a gaping hall. The cavernous room is packed to the walls with old book presses and other machines with cranks and wheels we have long lost use for. Another section houses the wood shop, where Byrne's eight or so employees manufacture wood furniture. On the other side of the floor is a magnificent showroom, where Byrne's finished pieces are displayed.

In addition to the one-off pieces fashioned out of salvaged material, Get Back Inc. also manufactures a castiron seat (\$500) that can swing out on hinges from whatever item (a kitchen island, perhaps) it is attached to. Other items in the showroom include old card catalogue-filing shelves resuscitated from their former uses in apothecaries and old hotels. The lighting items also have similar industrial backgrounds. More often than not, the lighting pieces are designed for functionality, with joints that make them adjustable.

Get Back has sold pieces to the great and the good, from Bono to Bruce Springsteen. Meg Ryan was recently featured on the cover of an architecture and design magazine sitting on one of Byrne's tables. A glance at the price tags on the items in the showroom and the prices listed on the website for these one-of-akind tables, desks and chairs falls under the heading of "if you have to ask..." and shows just what a market there is for this brand of restoration. Prices range from the hundreds into the tens of thousands.

Why has it taken off in popularity? Byrne says much of the reason stems from a reaction to the developments in American consumption patterns. "The U.S. is a disposable country," he says. "I've never seen so much stuff thrown away." This is evident in a different principle of design, one anathema to Byrne and his ilk: planned obsolescence. A smartphone, those contemporary machines held up as paragons of innovative design, are built to break. The profit motive has changed production and consumption. We are forever buying, always moving, always swiping our cards. When was the last time you had an item repaired to extend its life?

Byrne's disagreement with this disposability is not a hollow one. This



decades-long shift in design principles, now accelerated by the tech boom and to which Byrne's work responds and critiques, has had real global consequences. The cobalt needed for the lithium batteries in our smartphones has to be mined — mostly in Congo, and often by children as young as 7. The global supply chain that produces the machines that shape our daily lives now leads back down a mine in Congo, not a factory in Waterbury.

"The speed with which we seem to go through life — life is happening with the internet and everybody is going so fast these days. We're leaving so much history behind, and really good design behind us that is not being picked up that's being thrown into scrap yards and discarded," Byrne says.

The 64-year-old Byrne knows other ways of life. He left school as a 16-year-old on the south side of Dublin. Before that he was thrown out of boarding school in County Westmeath. (Why? Byrne quotes *Cool Hand Luke*: "a failure to communicate.") He went to Kent in England where, like thousands of Irish have done for decades in England, he built roads, specifically the A2 motorway.

After going back to Ireland and getting married, unemployment in the country then sent him to America in 1987. "I came here on a Tuesday and I had a job on a Wednesday. No green card, nothing," he says. "Went back to Ireland, brought my wife and two kids. Told my kids we were going

on vacation, and then got our green cards in a lottery like four years later," he says.

Family connections brought him to Connecticut, where he worked as a carpenter in a small cabinet shop in the Litchfield area. Throughout the '90s he operated his own cabinet-making business, and in the late '90s moved into antiques and restoration, before starting Get Back Inc.

As Byrne strolls through his space, he points out the functionality of unreconstructed machines in the rawmaterials section. What looks to the untrained eye like pure scrap, to Byrne is pure art. His mind cuts through the cobwebs and dust that coats the old machinery, preferably pre-World War II American, that he picks up at auctions or at scrap yards. He sees not ruins, but something that Meg Ryan might have in her apartment.

With bright, impish eyes and a tape measure he uses for pointing as a school teacher might use a stick, Byrne has difficulty fully explaining a concept without pointing to a design element on a piece that he's already done or is envisioning. Such are the mechanics of the furniture designer's mind.

He is not without a sense of mischief, though. In the foyer of his shop there is a framed antique sign. "NO IRISH NEED APPLY," it reads. Asked the name of a particular piece, in which a wheel and a chain is used to adjust the height of a massive

glass surface, he replies dryly: "a table."

Pointing to another table crafted out of a piece of Argentinian walnut, he points out the imperfections. "A factory wouldn't use this because of the defects. To me that is the essence of this piece. There's only one like it," he says. Another central feature of Byrne's furniture design is the preservation of a piece's functionality.

While some have described his work as fitting into the world of "steampunk," in which a version of an industrial past with outmoded technologies is resurrected and worked into a notion of an alternate future, Byrne is not a devotee of the term, as he is not in the business of fantasy. "I really don't buy into it, because I think in steampunk, they add things," he says. "Where we tend to try and keep it as real as possible. If it has gears on it and chains, it works. If it doesn't, we take it off."

Ireland does not have a big manufacturing base, either now or historically, Byrne explains. When he came to the U.S., everything from the country's manufacturing history was new and fresh, fresh in its oldness.

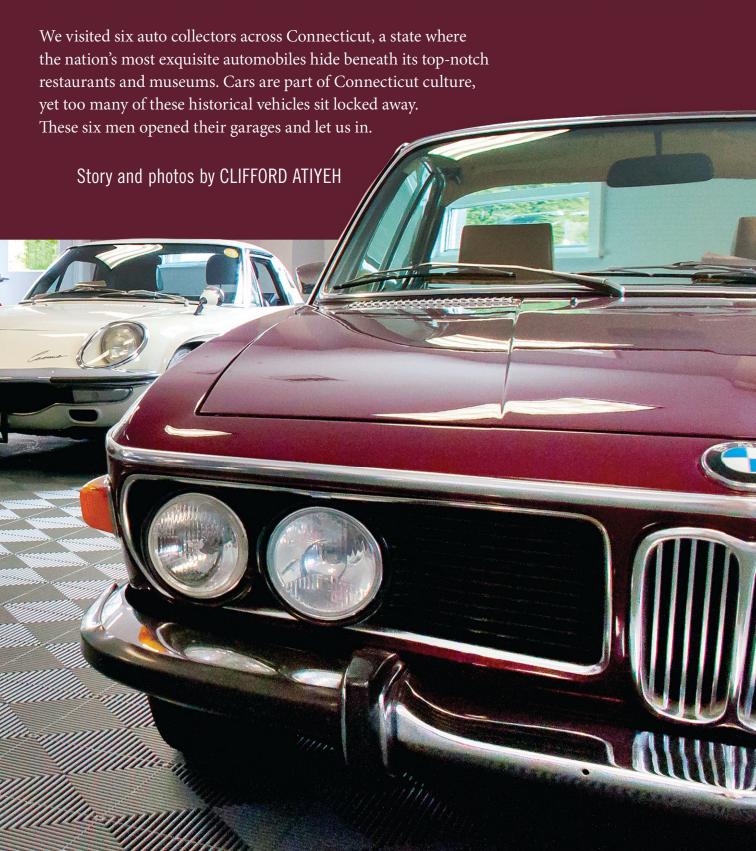
The journal Salvage, in its opening editorial statement, asks the question: "Why salvage? Salvage because we are wrecked. Because we need a strategy for ruination." Byrne and his Get Back have found at least one strategy. getbacking.com

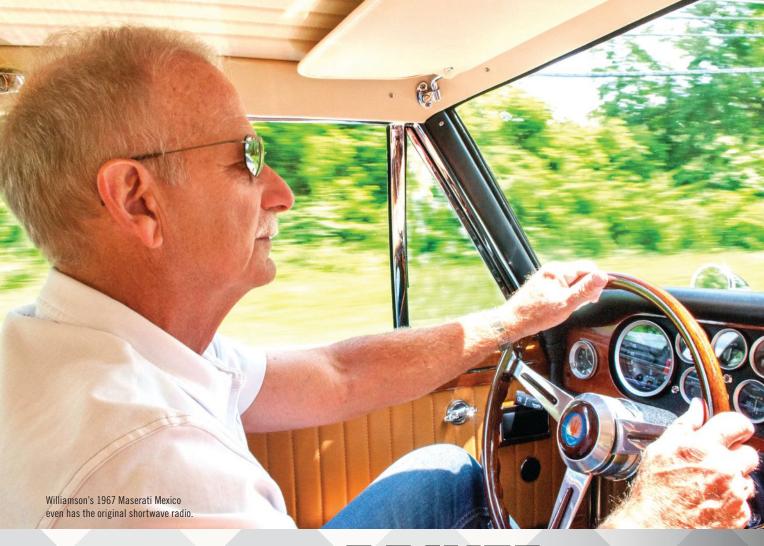


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The DRIVER_

HERB WILLIAMSON
Marlborough

When a close friend died, Herb Williamson did what we all do when we lose a special person: he found a way to keep his memory alive. More precisely, he's kept it running for 23 years. Tucked in a brick garage is Williamson's big slice of automotive heaven, a 1967 Maserati Mexico he inherited from John Tipton, whose parting gift included eight cars in varying stages of repair. Though Williamson, 66, always loved driving and working on cars, he'd never had a full collection. Daunted by restoring (and storing) each one in between running his roofing business in

East Hartford, he eventually whittled down to a select trio of Italian and British sports cars. We're in the Maserati, the only remaining car from Tipton's collection, bombing down Route 2 with the windows down.

"I've been playing a lot more golf lately than I have fooling around with cars," he says over the throaty exhaust. Tipton would be proud of Williamson's fine touches — the white leather roof with its woven hand straps, chrome toggle switches poking out from the polished mahogany dash, and his enthusiastic right foot that blasts us past everyone.

That Tuscan-style garage is every married man's paradise. There's a coated floor, heat, bathroom, TV and two more heart-stoppers, a 1963 Iso Rivolta and a 1954 Austin Healey 100M LeMans. "I like sports cars more than anything else," he says. Williamson is also restoring a 1969 Dodge Daytona that sat in a Colchester barn for 30 years. He'll sell that one. The others, those masterpieces that look too delicate to drive, will be closing on you in your rearview.

1967 MASERATI MEXICO 4.7

1963 ISO RIVOLTA

- One of 480 cars built between 1966-72, and just one of 175 with the 4.7-liter V-8
- Named to celebrate Maserati's 1966 victory in the Mexican Grand Prix

The EXPERT

WAYNE CARINI

Sight unseen, would you drop a few hundred grand on an old car because one guy told you to? If the guy has a bushy white mustache and goes by the name Wayne Carini, have no doubts. Carini, 65, knows everything and everyone in the classic car world. He even hosts a TV show called *Chasing Classic Cars*.

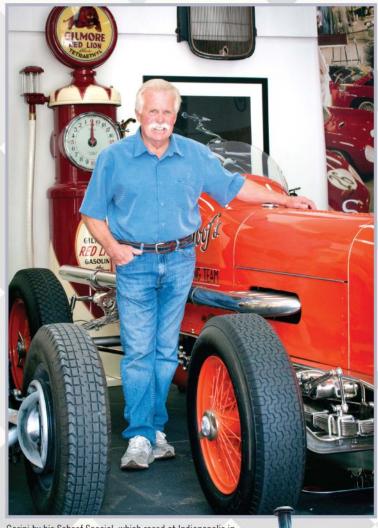
He will spout encyclopedic descriptions of a three-wheel 1948 Davis, cite the exact issue of *Hot Rod* which featured his 1927 Isky, and knows enough to have removed the rear seats on the 1932 Auburn Boattail Speedster before he bought it to make sure it's a genuine convertible. Jay Leno's coming to his birthday party.

"People work hard for a lot of things," he says. "I always wanted a barn full of cars."

On the site of a former equine clinic, Carini's sprawling property houses a few dozen museum-quality cars, racers and trucks. There's not a trace of dust or oil. He wrenches on each one himself, a pleasure rivaled only by mowing the lawn (a stress relief that takes almost a whole day). Vintage motorcycles line his home office. Carini won't sit here long, or any place for that matter. His pulse races for the next project, whether it's selling a Lamborghini Countach at his F40 Motorsports shop on Route 66 or finding an unrestored Harley-Davidson sidecar across the country.

A camera crew follows him everywhere for his TV show, which has lasted eight seasons on Velocity network without any fake fights or scripted drama. Carini's reality — dealer, restorer, curator and father who attends as many autism fundraisers as auto shows — is genuine like his cars.

What draws him to these old autos? "It's the history," he says. "Every car's got a story."



Carini by his Schoof Special, which raced at Indianapolis in the 1930s and '40s. **Below:** From left, 1932 Auburn Boattail Speedster, 1936 Ford pickup, 1948 Davis Divan

1948 DAVIS DIVAN

- No. 9 of 13 built
- Seats four across
- Aluminum body and three-wheel layout by race car designer Frank Kurtis
- Founder Gary Davis served two years in prison for fraud and went on to design bumper cars





Ivanhoe will just as eagerly put miles on his BMW M6 as he does his 1960 Aston Martin DB4.

The CONTEMPORARY The U.S. government did everything possible to stop MATTHEW IVANHOE

Matthew Ivanhoe from driving his Aston Martin. He waited months for an importer to release it, an expensive, paperwork-ridden process that legalizes foreign-market cars. But Ivanhoe knows paperwork. He sold his first car at 14, cashed out from an Internet startup at 25, and last May opened an exotic car dealership in New Canaan. Was it all worth it? He's 30 and cruises in a V12 Zagato, one of the rarest British supercars of this century.

"If it's a car I have, it has to run and drive as well as that car should," he says inside his New Canaan showroom, The Cultivated Collector. "A lot of people with cars, they keep them on a pedestal."

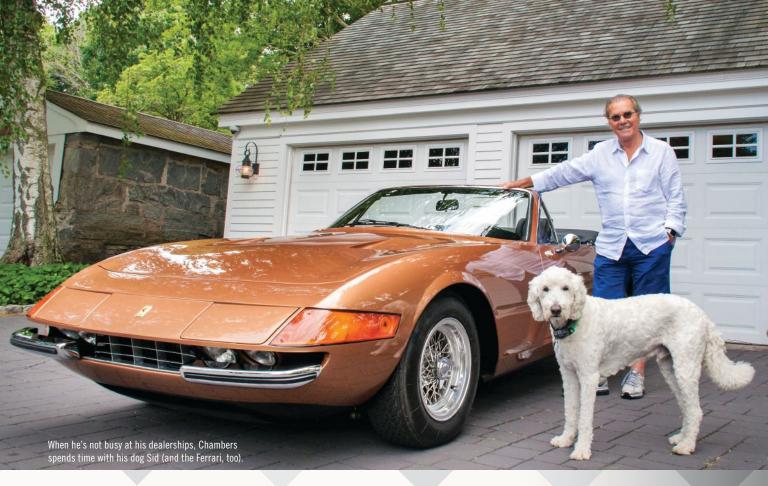
We visit his Norwalk storage facility just to hear the Aston start, and return to New Canaan in a customer's 1959 Ferrari. Inside, we funnel past a 1989 Ferrari F40 worth \$1 million, a couple more Ferraris and a Mazda Cosmo. Ivanhoe strokes a fiery red 1988 BMW M6, the first car he ever kept. "There is literally no amount of money I would sell this for," he says.

Ivanhoe and two employees take care of business, which relies exclusively on restoring and selling "high-end, investment-grade" cars. There's more to it than metal. When clients travel to shows such as Pebble Beach, Ivanhoe plans their entire trips, even going so far as to entertain spouses who don't like cars. Soon, he'll invite local enthusiasts to his upstairs clubhouse for drinks, lectures, televised races and chitchat. "I've been very fortunate to have the opportunity to work with these people," he says. "I'm just a custodian, preserving history." Ivanhoe is ordering another 12-cylinder Aston, the last of its kind with a manual transmission. The feds should go easy on him this time.



1988 BMW M6

- One of 1,787 cars imported to the U.S. at nearly \$130,000 in today's dollars
- Straight-six engine produces 256 horsepower, 26 less than the German version due to U.S. emissions laws (Ivanhoe tuned his car to more than 400)



The CONNOISSEUR.

Herb Chambers wants a new sports car. At the age when our spines beg for nightly hot pads, 75-year-old Chambers is trim, tanned and thrilled to stoop into a racing seat just inches off the ground. Buying a Ford GT (the new supercar requires factory approval) and a 2020 Mercedes-AMG (so exclusive it isn't yet named) is nigh impossible, even for the man who parks a helicopter on his lawn and owns the neighborhood marina. Even so, someone at his 57 car dealerships will likely cut him a deal.

The problem with older cars, Chambers says, is they don't drive as perfectly as they look. And sometimes, like the 1995 McLaren F1 he's stored for years at one of his Boston dealerships, they're too valuable to move. "It's such a massive investment because some knucklehead pulls out and causes millions of dollars in damage," he says. "I drove my Rolls-Royce to get the newspaper and the damn engine is skipping and popping. Every time you find fault with them."

But never the Ferrari Daytona Spider. After starting a photocopier business inside an old Hartford barbershop in 1965 — which became the nation's largest distributor of photocopy equipment — a young Chambers treated himself to the 1972 golden brown convertible. A year later in 1973, he wrecked it and broke his jaw. The car vanished. In 1985, two years after selling his company, Chambers thought he'd buy a Cadillac in New London. He ended up with the dealership. The rest -2,500employees and \$2.7 billion in annual sales across Massachusetts and Rhode Island — is history.

"I've been very fortunate that I always seem to be in the right place at the right time," he says, recalling his boyhood in Boston's

HERB CHAMBERS

Dorchester neighborhood and how, after leaving the Navy, he tended his mother's bar and she fired him. "There are a lot of people who are at the right place, but they don't know it."

Five years ago, Wayne Carini called. He'd found the exact Ferrari in Denver. Chambers paid nearly \$1 million for the car, knowing Carini would restore the rare Italian to perfection. His Daytona is impeccable, in every feature incomparable to the more luxurious and comfortable 2017 Ferrari 488 Spider he's ordering. "Cars are less important to me," he says. "What's important is that Ferrari."

1972 FERRARI 365 GTS/4 **DAYTONA SPIDER**

- One of 122 factory convertibles (many 365 GTB/4 Daytona coupes were converted later)
- V-12 produces over 350 horsepower and exceeds 170 mph
- Nicknamed "Daytona" for Ferrari's victory with this model in the 1967 24 Hours of Daytona



From left: Wayne Carini's 2015 Ferrari 458 Speciale, 1916 Pierce Arrow and 1955 Chevrolet Bel-Air convertible. CATHERINE AVALONE



UPCOMING CAR SHOWS

SEPT. 3 Annual Labor Day Weekend Car Show, 11 a.m.-2 p.m. (awards ceremony), North Haven High School

SEPT. 9 Fourth annual Autorama Car Show, 9 a.m.-2 p.m., Sage Park, Berlin

SEPT. 10 Third annual Newtown REACH Car Show, 9 a.m.-3 p.m., Fairfield Hills Campus, Newtown

SEPT. 10 Deep River Fire Department's fourth annual Antique Automobile Extravaganza, 9 a.m.-2 p.m., Devitt Field, Deep River

SEPT. 10 Connecticut Volkswagen Association's 13th annual Volks-Meet, 9 a.m.-2 p.m., Westbrook Elks Club

SEPT. 10 23rd annual East Haven Fall Festival Car Show, 9 a.m.-3 p.m., East Haven Town Green

SEPT. 10 Yankee Yesteryear Car Club's 58th annual Swap Meet & Car Show, 9 a.m., Brooklyn Fairgrounds

SEPT. 15 Dragone Classic Motorcars & The Connecticut Seaport Car Club Cruise Night, 6-9 p.m., Dragone Classic Motorcars, Westport

SEPT. 17 Corsair Car Show, 10 a.m.-4 p.m., Stanziale's Restaurant, Stratford

SEPT. 17 47th annual Antique and Classic Car Show and Swap Meet, 8 a.m.-noon, Bethlehem Fairgrounds

SEPT. 17 The New England Oldsmobile Club's 21st annual All-Olds Car Show, 9 a.m.-3 p.m., Southington Drive-In, Plantsville

SEPT. 17 Caffeine and Carburetors, 8-11:30 a.m., Zumbach's Gourmet Coffee, New Canaan

SEPT. 23 Fifth annual Classic Car and Muscle Car Show, 10 a.m.-3 p.m., East End Yacht Club, Bridgeport

SEPT. 23 Klingberg Cars & Coffee, 8-10 a.m., Klingberg Family Centers campus, New Britain

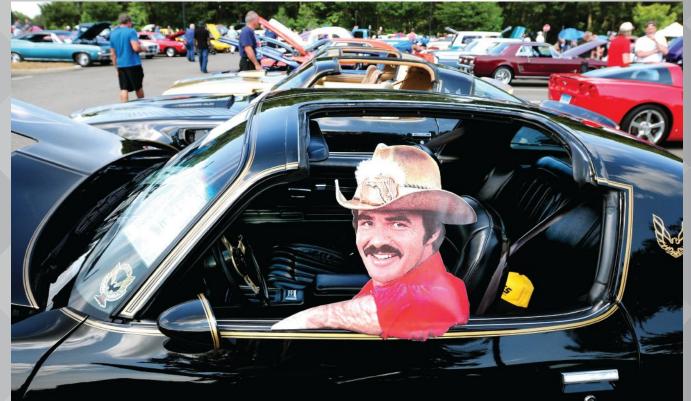
SEPT. 23 Gasket Goons eighth annual Junkpile Jam Car Show, Haddam Neck Fairgrounds, East Hampton

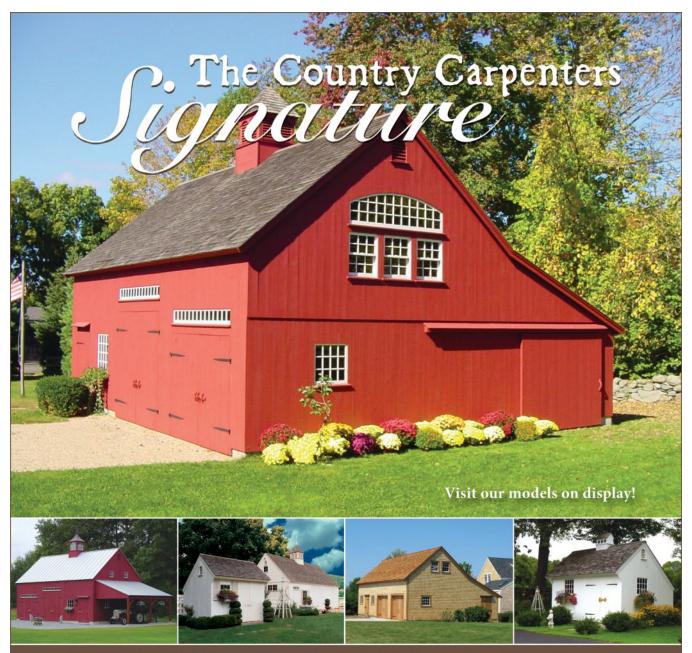
SEPT. 23 11th annual New Britain Downtown District Car Show, 9 a.m.-3 p.m., New Britain Central Park

SEPT. 24 12th annual Benefit for Rocky Hill Food Pantry Car Show, 11 a.m.-3 p.m., Michel Angelo's Plaza, Rocky Hill

SEPT. 28 Summer Cruise Night, 6-9 p.m., Port 5 Naval Veterans Hall, Bridgeport

A cardboard image of Burt Reynolds from Smokey and the Bandit adorns a 1977 Pontiac Trans Am Special Edition at a North Haven car show. ARNOLD GOLD





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LitchfieldDistillery.com

WINNER

20th DESTOFACION CONNECTION

For the 20th year in a row we scoured the state to discover, and in some cases, rediscover the best Connecticut has to offer.

Once again, we explored food & drink, fun & leisure and shopping. We also took a fresh look at our categories and added many more across the board, amassing 213 winners in all.

Alongside some of the winners are Best of Connecticut stars (★), which denote repeat winners from 2016.

Did we miss some of your favorite places to eat, play and shop? Let us know!

59 FOOD & DRINK **68** FUN & LEISURE **76** SHOPPING

> By ERIK OFGANG, MICHAEL LEE-MURPHY, MIKE WOLLSCHLAGER and ALBIE YURAVICH

FOOD & DRINK



Bakery Mothership Bakery & Cafe

Danbury

203-417-6914, mothershipbakeryandcafe.com

Until recently, the beloved pastries, pies, cookies and house-made breads at Mothership were only enjoyed by a select few because the cafe was located in a hard-to-find cafeteria within an even-harder-to-find corporate building on Ridgebury Road. That changed last November, when a second location opened in downtown Danbury. Ever since, the bakery has been fueling downtown revitalization efforts one great pastry at a time.

BreadBANTAM BREAD CO.

Bantam 860-567-2737, bantambread.com

Those who hope to one day swear off gluten should do themselves a favor and never bite into bread offered at this shop and wholesaler. With varieties such as rye, semolina batard, whole grain spelt and many more, the bread here makes other breads look like imposters.

Breakfast TOYMAKER'S CAFE

Falls Village 860-824-8168

Beloved by daytrippers and bikers, this one-of-a-kind country kitchen offers some of the best breakfasts we've had, including our favorite waffles. It is only open Thursday through Sunday and may require a drive for many readers, but it's definitely worth the trek.

Burrito TAQUERIA MEXICO

Wallingford 203-265-0567



This spot is simple. You might not notice it as you race along Route 5 in Wallingford, but believe us, tucked in among the car dealerships is one of the best burritos in the state. This isn't Tex-Mex, where burritos are stuffed with ungodly amounts of flotsam and jetsam. This is simple, clean and dignified. Rice, cilantro, onions and whatever meat you choose. The breakfast burrito in the morning is also worth getting there early for.



BARBECUE

It's true. You can get great barbecue in Connecticut. As smoked-meat joints have proliferated across our state, competition has bred a marked increase in quality. From Kansas City style to the tastes of the Carolinas, you'll find all your favorite cuts and flavors at these spots.

BEAR'S SMOKEHOUSE BBQ

Hartford, Windsor & South Windsor bearsbbq.com

CHESTER'S BARBECUE

Clinton and Groton chestersbbq.com

THE COOKHOUSE

New Milford 860-355-4111, thecookhouse.com

HOODOO BROWN BBQ

Ridgefield 203-438-6033, hoodoobrownbbq.com

SMOKIN' WITH CHRIS

Southington 860-620-9133, smokinwithchris.com

TAINO SMOKEHOUSE

Middletown 860-358-9828, tainosmokehouse.com

WALRUS + CARPENTER

Bridgeport 203-333-2733, walruscarpenterct.com

Butcher Shop BUTCHER'S BEST COUNTRY MARKET

Newtown

203-364-0013, butchersbestmarket.com

Visiting this 3,000-square-foot space is often a lesson in meat production and sustainability. The staff is always happy to explain the various cuts of meat, offer cooking tips and talk about the farms they work with. Specialties include local natural meat products such as homemade sausage, steaks, prime rib, tenderloin, pork and chicken. There is also a full deli for takeout meals.

Candy Shop

CANDITOPIA

New Haven 203-498-0330

facebook.com/canditopia.newhaven

As the city that gave the lollipop its name, New Haven knows a thing or two about sweets. It doesn't get much sweeter than CandiTopia. A fairly recent addition to The Shops at Yale, this bag-your-own candy shop specializes in old favorites and hard-to-find treats. Peanut brittle, Cow Tales, candy bracelets, moon pies, epic jawbreakers, ribbon candy and much more can be found here. The jelly bean selection is also out of this world. And do yourself a favor: try a chocolate s'more from the chocolates case.

Cannoli RUSSO'S BAKERY

860-741-7844, russosbakeryct.com

Russo's has decadent cakes and mouthwatering pastries, but the specialty it has undoubtedly perfected is its seemingly endless variety of cannoli. With flavors inspired by breakfast cereals, candy bars and cookies, you'll want to try each one ... probably twice. The brownie Oreo fudge cannoli will make your eyes roll back in your head.

Cheap Eats SCOTT'S JAMAICAN BAKERY

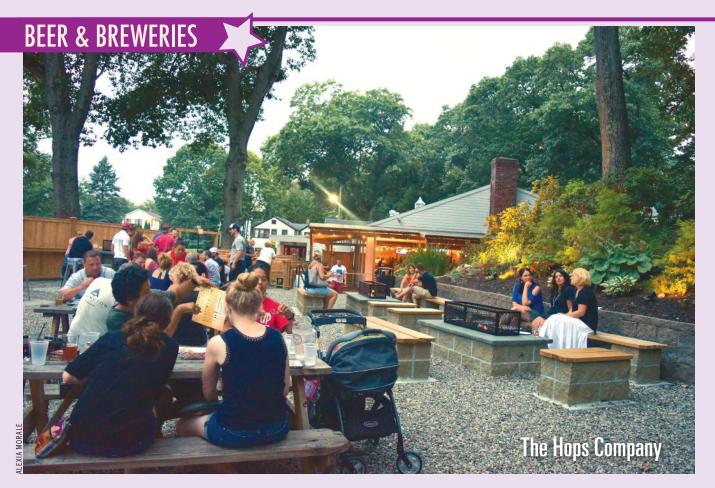
860-246-6599, scottsjamaicanbakery.com

Also included in the Cheap Eats list from our May issue, Scott's Jamaican Bakery is a Hartford institution. From their spot on Albany Avenue you can get beef, chicken and veggie patties for under \$3. From the main restaurant on Main Street, you can go further into Jamaican cuisine with curried goat and chicken, oxtail and beef stew.



Cake SWEET MARIA'S

Waterbury 203-755-3804, sweet-marias.com Whether you need a cake for an extravagant wedding or a 3-year-old's birthday party, Maria's hits the sweet spot, and has been for decades. Creativity shines through with themed cakes such as a fun Wheel of Fortune. Each month brings a special new cake creation. September's is maple blueberry: three layers of light maple cake, filled with blueberry mousse and whipped cream.



Beer (IPA)

#UNFILTERED THOMAS HOOKER BREWING CO.

Bloomfield

860-242-3111, hookerbeer.com

When this beer burst onto the Connecticut scene last winter, it immediately became the toast of the town. Lines formed at the brewery, six packs disappeared from liquor

Hog River **Brewing Co**

store shelves, and beer fans far and wide fell for this less-bitter, unfiltered and fruitflavored New England-style IPA.

Beer (Approachable)

ELM CITY PILSNER NEW ENGLAND BREWING CO.

Woodbridge

203-387-2222, newenglandbrewing.com

New England Brewing Co. might be best known for its hop-forward IPAs such as Coriolis, G-Bot and the legendary Fuzzy Baby Ducks, but for a non-bitter, clean, crisp beer, there is no better option than this classic of the Connecticut brews.

Beer Bar

★ ELI CANNON'S

Middletown 860-347-3547, elicannons.com

Beer Garden THE HOPS COMPANY

Derby

203-734-1616, thehopscompany.com

It's not just the impressive list of draft beers, house wines and specialty cocktails that sets The Hops Company apart. This garden is Eden because of its spacious 41/2 acres devoted to special events, live music, games and contests, not to mention the brats, pierogies and Zuppardi's pizza.

Brewery

BACK EAST BREWING CO.

Bloomfield

860-242-1793, backeastbrewing.com

There are an ever-increasing number of excellent breweries in our state, but none have had the year Back East did. In June, Draft Magazine ranked three of its IPAs among the top 50 in America, Rakautra at No. 21, Intergalactic Lupulinary at No. 16, and Ice Cream Man No. 5. These unfiltered, low-bitterness IPAs have ranked at the top or near the top in blind taste tests members of our editorial staff have participated in and consistently draw long lines of beer lovers.

Brewery to Visit HOG RIVER BREWING CO.

Hartford

hogriverbrewing.com

Located in the thriving Parkville neighborhood of Hartford, Hog River Brewing is named after a river that was formerly above ground, but is now buried and inaccessible. Whether or not this is an apt metaphor will be debated, but if you've been sleeping on Hartford as a hangout, you should think again. Hog River's taproom is a great place to spend time, especially during the Know Good Market street parties on the second Thursday of each month.

Chocolate

★ THORNCREST FARM & MILK HOUSE CHOCOLATES

860-309-2545, milkhousechocolates.net

"It all begins with the cows," says Kimberly Thorn, who conceives and makes all the farm's chocolate creations. Thorn, along with husband Clint and their sons, raise and lovingly care for specially selected breeds of milk cows, which daily provide rich, sweet milk that Kimberly uses to make the freshest milk chocolates anywhere. Creative selections from Thorncrest's 92 varieties of handmade chocolates include black pepper and ginger truffles, Earl Grey tea truffles, and, for the holidays, milk chocolate eggnog and milk chocolate gingerbread chocolates.

Clam Chowder TAKE FIVE COOKERY

Hartford

860-524-9669, takefivecookery.com

We are very jealous of the people who work in the Gold Building in downtown Hartford, because not only is Take Five Cookery in the basement surely one of the greatest office cafeterias in the state, they also serve our pick for best clam chowder. There are plenty of good New England clam chowders out there, but a truly great one is hard to get right. Chef Kevin Moran only makes the stuff once a week on Fridays, and still we picked it. It's that good.

Coffee

COFFFF PFDAIFR

New Haven

732-595-6414, facebook.com/thecoffeepedalernewhaven

Owner Ryan Taylor and his staff treat coffeemaking as an art and science. Carefully measuring every variant in the process (amounts of water versus coffee, brewing time, etc.), the result is some of the best coffee you can find anywhere. We particularly like the pour-overs and cappuccinos.

Coffee House KLEKOLO WORLD COFFEE

Middletown

860-343-9444. klekolo.com

There is something very Middletown about Klekolo World Coffee. Italian-speaking construction workers drinking espresso, punk or emo or metal music on the stereo, and an endless parade of interesting characters. Klekolo speaks to the essence of this offbeat, not-quite-college town. Tons of varieties of coffee. Live music. Constant eavesdropping and people-watching opportunities.

Cupcakes

★ NORA CUPCAKE

Middletown 860-788-3150, noracupcake.com

Craft Cocktails

★ LITTLE RIVER RESTORATIVES

Hartford 860-403-0340, Irrhartford.com

Dairy Shop

ARFTHIISA FARM

Bantam and New Haven 860-361-6600, arethusafarm.com

With two dairy stores, one in the extreme north and the other at the far south, much of the state now has fairly easy access to Arethusa's artisan milks, cheeses, yogurts and ice creams. All produced at a state-of-the-art farm on South Plains Road in Litchfield, Arethusa's line is of the highest quality. And, like Thorncrest Farm's chocolates, it all starts with their cows.

Deli **ROSA'S DELI**

Wallingford 203-265-1487, rosasdeli.com

This Wallingford institution started in the early '80s, but the building itself has been home to some form of Italian deli or grocery for more than 100 years. A lot of Italian delis have "Italian grinders," so why does Rosa's stand out? Forget bologna, pepperoni and ham. Rosa's gives you prosciutto, sopressata and capicola on their Italian. Rosa Landino opened the deli as a 21-year-old immigrant in the early 1980s, and still works there today.



BURGERS

Connecticut, or Louie's Lunch, to be more specific, is the birthplace of the burger. While Louie's is still going strong, it's just one of the many great spots in the state to enjoy this all-American classic.

B RESTAURANTS

Fairfield, Glastonbury, Milford, Simsbury, Stamford and West Hartford burgersbeerbourbon.com

BURGERS, SHAKES & FRIES

Greenwich and Darien burgersshakesnfries.com

BOBBY'S BURGER PALACE

Mohegan Sun 860-862-2277, bobbysburgerpalace.com

GOLDBURGERS

Newington and Hartford goldburgers.com

K LAMAY'S

Meriden, East Hampton and Wallingford klamayssteamedcheeseburgers.com

LOUIE'S LUNCH

New Haven 203-562-5507, louislunch.com

MAX BURGER

West Hartford 860-232-3300

maxrestaurantgroup.com/burger

MUNCHIES FOOD TRUCK

Waterford area 860-961-6606 munchiesfoodtruck.com

PRIME 16

New Haven and Orange prime16.com

SHADY GLEN

Manchester 860-649-4245

TED'S RESTAURANT

Meriden and Cromwell tedsrestaurant.com

DINERS

The diner is as indelible a part of our landscape as autumn foliage. They are chrome relics where working people come together to eat cheap, filling food, shoulder to shoulder with their fellow human. The diner is humble, it is functional. We love diners.



DOTTIE'S DINER

Woodbury and Waterbury 475-235-2482, dottiesdiner.com

ELM STREET DINER

Stamford 203-325-1141, elmstreetdiner.com

GEORGIE'S DINER

West Haven 203-933-1000, georgies-diner.com

LAUREL DINER

Southbury 203-264-8218, thelaureldiner.com

MONICA'S STATE STREET DINER

New London 860-701-0573, on Facebook

NORM'S DINER

Groton 860-405-8383, on Facebook

O'ROURKE'S DINER

Middletown

860-346-6101, orourkesmiddletown.com

POST ROAD DINFR

Norwalk

203-866-9777, prdfamily.com

SANDY HOOK DINER 203-270-1270, on Facebook

THE WINSTED DINER

Winsted

860-379-4429, on Facebook

UNCLE D'S DINER

East Berlin 860-828-8981, uncleds-diner.com

Fish Market ATLANTIC SEAFOOD

Old Saybrook

860-388-4527, utlanticseafoodmarket.com
Planning a Feast of the Seven Fishes
this Christmas? You'll have a full menu
in no time if you stop by this famed
seafood market on the Post Road.
The fresh, straight-from-the-ocean
offerings include lobster, shrimp, wild
sea scallops, clams, oysters, as well as a
wide variety of fish. A nice selection of
appetizers and chowders complete your
feast. And if you don't feel like cooking,
there are prepared foods such as
salmon cakes, cod cakes, lobster cakes
and crab cakes.

Food Truck (Savory) GREEN GRUNION

facebook.com/thegreengrunion
Paul Mannion's food truck offers San
Diego-style burritos, which are tightly
packed, panini-like and precisionseasoned, with heated ingredients.
They are unlike any other MexicanAmerican food offered in the state, and
soon Mannion will be serving them
at Bethel's Broken Symmetry Gastro
Brewery, expected to open later this year.

Food Truck (Sweet) HARDCORE SWEET CUPCAKE TRUCK

203-768-0200, hordcoresweetcupcokes.com
A winner of Food Network's *Cupcake*Wars, this Watertown-based bakery
cranks out more than 150 different
varieties of cakes, including a repertoire
of 13 topped with various meats. HSC
has the traditional sweet treats down, but
its confection selection is truly hardcore.

Fried Chicken HEN HOUSE FRIED CHICKEN

Southington

860-276-0798, henhousebbg.com

No frills, just good ol' fashioned, countrystyle fried chicken. This spot has been around for nearly 30 years, hiding at the back of a plaza on Route 10 in Southington. There have been a host of new barbecue places springing up across the state, as it seems to be the current in vogue food trend. Some are good and some are not. The Hen House offers all types of traditional Southern barbecue, but the fried chicken is the standout. It's crispy, while juicy, and not terribly expensive.







Wednesday & Thursday 4pm-1am • Friday 3pm-2am Saturday 12pm-2am • Sunday 12pm-10pm Closed Monday and Tuesday 77 Sodom Lane, Derby, CT 06418 www.thehopscompany.com



Doughnuts

★ NEIL'S DONUTS

Wallingford 203-269-4255, neilsdonuts.com

You can go to this legendary spot in the Yalesville section of Wallingford at 6 a.m. on a Sunday, and there will be a line out the door, waiting for doughnuts. If that sounds ridiculous, it's because it is. Neil's doughnuts will make people do unreasonable, unhinged things, like crawl out of bed at the crack of dawn on their day off to get some doughnuts.

Grilled Cheese

WHEY STATION FOOD TRUCK

860-342-8737, whey station.com

Based out of Middletown, more specifically Wesleyan University, husband-and-wife team Jillian and Josh invite you to track down their truck and "Get Wheysted." Take them up on the offer. Their 10 gourmet grilled cheeses and truck-made tomato basil bisque will have you sideways in no time.

Grinder

★ JOHNNY SALAMI'S

New Haven 203-777-7906, johnnysalamis.com

Health Food Store

★ NEW MORNING MARKET

Woodbury 203-263-4868, newmorn.com

Hot Dogs★ SUPER DUPER WEENIE

Fairfield

203-334-3647, superduperweenie.com

There are plenty of Connecticut stands that offer great dogs. But the superpower of this house of hot dogs is the variety and quality of its homemade toppings. Its specialty dogs include the New Englander, topped with sauerkraut, bacon, mustard, sweet relish and raw onion. As for the weenie, it's split and grilled until a slight crust forms before being placed in a fresh-baked roll and covered with your favorite toppings.

Irish Pub

MAPLE CAFE

Hartford

860-956-1181, themaplecafehartford.com

What does it mean to be a good Irish pub? Any old place can throw a map of Ireland on the wall and serve Guinness and call itself an Irish pub. In Ireland there is a phrase for those weak American imitations: "plastic paddy." A genuine Irish pub has other important considerations: community and history (and can they pull a pint of plain properly?) The Maple Cafe is not a plastic paddy bar. It's been around since 1975, located in what was once one of the most Irish neighborhoods in Connecticut. For history, stroll down to "Bobby Sands Circle" at the corner of Freeman Street, where stands the only monument to the IRA hunger striker in the U.S.

Late-night Bite MAMOUN'S FALAFEL

New Haven

203-562-8444. mamouns.com

Mamoun's is open till 3 a.m. every night. Every ... single ... night. You want some fresh, hot falafel on Christmas Eve? How about early morning New Year's Day? Mamoun's has you covered. Other Middle Eastern favorites like tabbouleh, mjedra and lamb kebab fill out the menu. It's also BYOB, in case the party just won't stop.

Ferris Acres Creamery

Lobster Roll

★ LOBSTER LANDING

Clinton 860-669-2005, on Facebook

Nachos

ARCHIE MOORE'S

New Haven, Fairfield, Milford, Wallingford and Derby archiemoores.com

Best known for their wings, these pubgrub spots also knock it out of the park with their gooey, delicious nachos. Four varieties beckon, including the regular, with melted Monterey Jack cheese and jalapeños, served with tomato salsa and sour cream, the grande with spicy beef, and a version with grilled buffalo chicken. But for our money, the standout is the pulled pork, which delivers a wonderful taste confluence of tangy barbecue sauce, salty tortilla chips and the kick of jalapeños, along with other toppings.

New Restaurant THE LOCKUP

Salisbury

860-596-4371, thelockuprestaurant.com

Opened Thanksgiving of last year, this restaurant wowed us with its Italian-inspired cuisine and impressive space: there's an elegant dining room, old-school lounge and even a separate area in the back for kids to play games.

Noodle House

★ KAWA NI

Westport 203-557-8775, kawaniwestport.com

Outdoor Dining (Casual)

★ THE PLACE RESTAURANT
Guilford
203-453-9276, theplacequilford.com

Ice Cream

★ FERRIS ACRES CREAMERY

Newtown

203-426-8803, ferrisacrescreamery.com

Located on Ferris Acres Farm in Newtown, this legendary spot offers great ice cream at affordable prices on a beautiful farm setting. Does it get any better than that? To answer our own question: no, it does not.



Outdoor Bar DOWN THE HATCH

203-775-6635, downthehatchrestaurant.com

Truly laid back with majestic views of Candlewood Lake, this is the spot to enjoy an adult beverage while experiencing what those in the area call #LakeLife. Come by car or boat, in flip-flops or jeans, and soak up the sun with a cold one in hand.

Outdoor Dining (Formal)

SHELL & BONES OYSTER BAR AND GRILL

New Haven

203-787-3466, shellandbones.com

With an outdoor deck that can accommodate several dozen and the best views in New Haven, Shell & Bones offers a stunning dining experience. Lovely Lighthouse Point Park is visible from the City Point restaurant. In the summer, retractable glass panels pull back to allow the interior dining room to enjoy the salty breezes. Throw in an excellent menu, including fresh raw bar selections, and you have a winning combination.

Raw Bar

★ OYSTER CLUB Mystic 860-415-9266, oysterclubct.com

Rooftop Bar ELM CITY SOCIAL

New Haven

475-441-7436, elmcitysocial.com

There's something wonderful about a rooftop bar, the way it can lift you up out of the hustle and bustle of city streets and put you in a totally different mind space. While there are undoubtedly other rooftop bars in the state with more panoramic views, Elm City Social's has a certain treehouse or secret clubhouse feel to it that distinguishes it. It's a perfect spot for after-work drinks.

Soda

WHITE BIRCH BEER FOXON PARK, EAST HAVEN

203-467-7874, foxonpark.com

For this category, there was only ever one choice. From its East Haven headquarters, Foxon Park sodas have been the go-to local soda for nearly 100 years. The flavors are unique without being gimmicky, and pair perfectly with New Haven-style apizza. The most distinctive is the White Birch Beer. Really, why would you ever drink Coca-Cola?

Sandwich

MEAT AND CO.

New Haven 203-776-6328, meatandcompany.com

There are sandwiches, but then there are sandwiches. If that doesn't make sense, then get yourself to Meat and Co. to understand what we mean. The offerings here are deep, complex takes on classic sandwiches. The Sam Sifton (only available on Tuesdays) will leave you thinking about it for weeks.

Soup **BOBETTE'S TAKE OUT**

Milford

203-874-9414, bobettes.com

The soup at Bobette's has personality. The menu changes daily, with a rotating cast of what we think are some of the best soup offerings in the state. Particular attention is devoted to the mussel chowder, but don't miss the lobster bisque, either.

PIZZA

... in New Haven

★MODFRN API77A

203-776-5306, modernapizza.com This pick is sure to spark some disagreement. But with a city as pizza rich as New Haven, there's really no way around that. At Modern, the pies are fired in a brick oven fueled by oil rather than coal. The result is a chewy thin crust with lovely char. The classic Pizza Margarita with fresh mozzarella, the clams casino pie with bacon and peppers, and the Italian Bomb with bacon, sausage, pepperoni, mushroom, onion, pepper and garlic are all must-tries.

... outside New Haven

★BUFALINA

Guilford

203-458-1377, bufalinact.com

Bufalina takes its name from bufalina pizza, a type of Neapolitan pizza made with local buffalo mozzarella. The pizza is one of the many specialties at this restaurant where chewy, charred pie crusts are baked in searing-hot, wood-fire ovens, and pizza lovers are never disappointed.



Fresh seafood lovers. Atlantic Seafood in Old Saybrook has been providing the freshest seafood Connecticut has to offer since 1976.



By small batch cooking all of our soups, chowders, bisques and side dishes we ensure that our non-GMO preservative free seafood remains fresh.

So stop in to see why our family owned business has been voted the freshest seafood market.

We look forward to serving you soon!









1400 Boston Post Rd., Old Saybrook, CT 06475 • 860.388.4527 http://atlanticseafoodmarket.com

PIE

Should you find yourself at a dinner party, and one of these pies will be served, do yourself a favor and save room for dessert. From the pecan bourbon sweet potato at Danbury's Mothership Bakery to the apple crumb at Shelton's Oronoque Farms Bakery, these pies will have you reaching for a second slice.

BISHOP'S ORCHARDS

Guilford 203-453-2338, bishopsorchards.com

GRANNY'S PIE FACTORY

East Hartford 860-291-1164, grannyspiefactory.com

LYMAN ORCHARDS

Middlefield 860-349-1793, lymanorchards.com

MICHELE'S PIES

Norwalk

203-354-7144, michelespies.com

MOTHERSHIP BAKERY & CAFE

Danbury

203-417-6914, mothershipbakeryandcafe.com

ORONOQUE FARMS BAKERY

Shelton

203-925-4237, oronoquefarms.com

THE PANTRY

Fairfield

203-259-0400, thepantry.net

SIXPENCE PIE COMPANY

Southington

203-376-0606, sixpencepiecompany.com

SOLEIL AND SUNS BAKERY

Woodstock

860-928-4977, facebook.com/SoleilSunsBakeryLLC

Spirit

LITCHFIELD DISTILLERY'S BOURBON LINE

860-361-6503, litchfielddistillery.com

Litchfield Distillery has soared to the top of the state spirit scene in two short years, and the proof is in the bourbon. There are six varieties to choose from, including vanilla bourbon and coffee bourbon whiskey (with an assist from Windsor-based roaster Baronet Coffee).

Tacos

LA PATRONA

New Haven

203-600-4085, tacoslapatrona.com

We are almost hesitant to tell you about this one. The reason? It's a pretty regular lunch spot for us and we don't want the lines to get too long. The tacos are simple, with a clean, fresh taste. Cilantro, onion and lime top whatever meat you want, and there are a lot of options. We recommend the carnitas and the chorizo.

Vegetarian/Vegan Food

★ G-ZEN RESTAURANT

Branford 203-208-0443, g-zen.com

Wine Bar

SARAH'S WINE BAR AT BERNARD'S

Ridgefield

203-438-8282, bernardsridgefield.com

Located upstairs at Bernard's, Sarah's Wine Bar has a wine list so long it seems like it was written by Victor Hugo. More than 1,300 wines are featured from the U.S., France and around the world. They are categorized by country, grape and region.

Wine Shop

★ THE WINE THIEF

New Haven 203-772-1944, thewinethief.com

Wings

★ J. TIMOTHY'S

Plainville 860-747-6813, jtimothys.com

WINERIES TO VISIT

Visiting a winery is about so much more than drinking wine. It's about location, atmosphere, food, friends and taking some time out to taste what life has to offer. Connecticut has a bouquet of destinations perfect for spending a weekend afternoon.

BISHOP'S ORCHARDS WINERY

Guilford

203-453-2338, bishopsorchards.com

CHAMARD VINEYARDS

Clinton

860-664-0299, chamard.com

CONNECTICUT VALLEY WINERY

New Hartford

860-489-9463, ctvalleywinery.com

DIGRAZIA VINEYARDS

Brookfield

203-775-1616, digraziavineyards.com

GOUVEIA VINEYARDS

Wallingford

203-265-5526, gouveiavineyards.com

HOPKINS VINEYARD

Warren

860-868-7954, hopkinsvineyard.com

JONATHAN EDWARDS

WINERY

North Stonington 860-535-0202, jedwardswinery.com

Lyman

Orchards

JONES WINERY

Shelton

203-929-8425, jonesfamilyfarms.com

PRESTON RIDGE VINEYARD

Preston

860-383-4278, prestonridgevineyard.

SHARPE HILL VINEYARD

Pomfret

860-974-3549, sharpehill.com

SUNSET MEADOW VINEYARDS

Goshen

860-201-4654,

sunsetmeadowvineyards.com





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(203) 562-8444
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ACTIVITIES



Action Park

★ BROWNSTONE EXPLORATION & DISCOVERY PARK Portland 866-860-0208, brownstonepark.com

Outdoor Ropes Course

THE ADVENTURE PARK AT STORRS

860-946-0606, storrsadventurepark.com

The wooded splendor of the Quiet Corner is on full display at this aerial forest adventure park, the sister site of the Adventure Park at The Discovery Museum in Bridgeport. Suitable for ages 7 and up, the Storrs location offers a variety of ropes climbing, zip lines and seven separate trails, enough to make you feel like one of Peter Pan's Lost Boys rollicking in the forest heights.

Country Fair

★ DURHAM FAIR 860-349-9495, durhamfair.com

Farm Orchard

★ LYMAN ORCHARDS Middlefield 860-349-1793, lymanorchards.com

HIKING

There are too many great places to hike in the state to pick one winner. Below is a list of some of our favorite spots.

THE APPALACHIAN TRAIL From Sherman to Salisbury

PEAD ALGUMENTALIA

BEAR MOUNTAIN (MOUNT RIGA STATE PARK)

Šalisbury 860-424-3200, ct.gov/deep

BIGELOW HOLLOW STATE PARK

Union 860-684-3430, www.ct.gov/ deep/bigelowhollow

BLUFF POINT STATE PARK

Groton 860-444-7591 www.ct.gov/deep/bluffpoint

DEVIL'S DEN NATURE PRESERVE

Weston 203-568-6270

EAST ROCK

New Haven 203-946-6086 cityofnewhaven.com/parks

KENT FALLS STATE PARK

860-927-3238 www.ct.gov/deep/kentfalls

MACEDONIA BROOK STATE PARK

Kent

860-927-3238, www.ct.gov/ deep/macedoniabrook

MOUNT TOM STATE PARK

Litchfield

860-567-8870, www.ct.gov/deep/mounttom

RAGGED MOUNTAIN

Berlin and Southington

SLEEPING GIANT STATE PARK

Hamden 203-287-5658, sgpq.org

STEEP ROCK

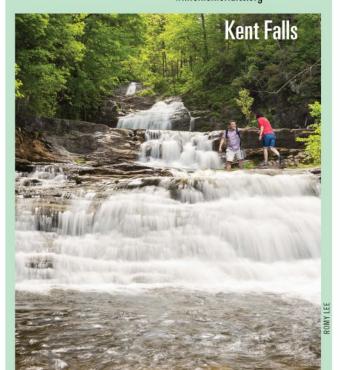
Washington Depot 860-868-9131, steeprockassoc.org

TALCOTT MOUNTAIN STATE PARK

Simsbury 860-242-1158 www.ct.gov/deep/ talcottmountain

WHITE MEMORIAL CONSERVATION CENTER

Litchfield 860-567-0857 whitememorialcc.org



BEACHES

One of the things some lifelong Nutmeggers take for granted is the fact that, no matter where you are in the state, you're never more than two hours away from the ocean. But there's not much time left for a day at the beach in 2017. Pack up the car and get to one of these spots ASAP!

CALF PASTURE BEACH

Norwalk 203-854-7806 norwalkct.org/303/norwalk-beaches

HAMMONASSET BEACH STATE PARK

Madison

203-245-2785, www.ct.gov/deep/hammonasset

OCEAN BEACH PARK

New London 860-447-3031, ocean-beach-park.com

ROCKY NECK STATE PARK

East Lyme 860-424-3200, www.ct.gov/deep/rockyneck



SHERWOOD ISLAND STATE PARK

Westport 203-226-6983, www.ct.gov/deep/sherwoodisland

SILVER SANDS STATE PARK

Milford

203-735-4311, www.ct.gov/deep/silversands

Farmers Market

★ COVENTRY FARMERS MARKET coventryfarmersmarket.org

Golf Course (Public)

★ LAKE OF ISLES GOLE CLUB AND RESORT North Stonington 888-475-3746, lakeofisles.com

Golf Course (Mini)

★ SAFARI GOLF Berlin 860-828-9800, safarigolfct.com

Halloween **Attraction**

TRAIL OF TERROR

Wallingford trailofterror.com

The lines in October for the Trail of Terror in Wallingford tell you all you need to know about how good this annual extravaganza is. The trail opens Sept. 30, and is open on Fridays, Saturdays and Sundays throughout October, though not on Halloween itself. Be sure to get your tickets ahead of time for this one.

Place to See a Game

DUNKIN' DONUTS PARK

860-246-4628, yardqoatsbaseball.com

Good things come to those who wait. Very little went smoothly from the time it was announced the New Britain Rock Cats would take 9 North to 84 East and become the Hartford Yard Goats — construction delays, a lawsuit, the 2016 season spent entirely on the road. But the end result is a beautiful, 6,000-seat stadium in downtown Hartford.

Place to Stargaze LEITNER FAMILY OBSERVATORY AND PLANETARIUM

Yale University, New Haven 203-432-3000, leitnerobservatory.org The Leitner Planetarium at the top of the Prospect Hill neighborhood of New Haven is one of the great jewels of the city. With plenty of families coming to the weekly Tuesday planetarium shows, it's certainly a kid-friendly atmosphere, and the public can look through the telescope and learn about the astrological events visible in the New Haven night sky.

Ski Resort

MOHAWK MOUNTAIN SKI AREA

Cornwall

860-672-6100. mohawkmtn.com

Mohawk offers the most trails (25) and the biggest vertical drop (650 feet) among the state's mountain resorts. It also boasts eight lifts, including five triples and three surface lifts ("magic carpets"), along with robust snowmaking and well-maintained slopes. While it won't be ready for snowy adventures until around Thanksgiving, stop by the mountain on Sept. 16 from 10 a.m. to 3 p.m. for the annual Blue Moon Sale, in which rental equipment is available to buy for deep discounts.

Water Adventure

FARMINGTON RIVER TUBING

New Hartford

860-693-6465, farmingtonrivertubing.com

Renting a tube and life preserver from Farmington River Kingdom at Satan's Kingdom State Recreation Area, then hopping in the river and letting the current carry you downstream is one of the great Connecticut daytrips. The journey includes three sets of intense rapids and lots of laidback drifting.

Sports Complex ★ CHELSEA PIERS

CONNECTICUT Stamford 203-989-1000,

chelseapiersct.com

Water Park

★ LAKE COMPOUNCE Bristol 860-583-3300. lakecompounce.com

Cultural Attraction (Art)

YALE UNIVERSITY ART GALLERY

New Haven

203-432-0600, artgallery.yale.edu

What can be said about the Yale University Art Gallery that hasn't been said in these pages in the past? It is, simply put, a treasure. It's a free, worldclass museum that would equally please the casual museum-goer and enthuse the Ph.D. in art history. Who needs New York City?

Cultural Attraction (History)

MYSTIC SEAPORT

860-572-0711, mysticseaport.org

Mystic Seaport is a special place. One of the globe's premier ship museums, it is home to the Charles W. Morgan, the last wooden whaleship. The recently opened Thompson Exhibition Building has made the place even cooler. Currently, the seaport is hosting the eye-catching Viking longship Draken Harald Hårfagre.

Cultural Attraction (Kids)

THE MARITIME AQUARIUM AT NORWALK

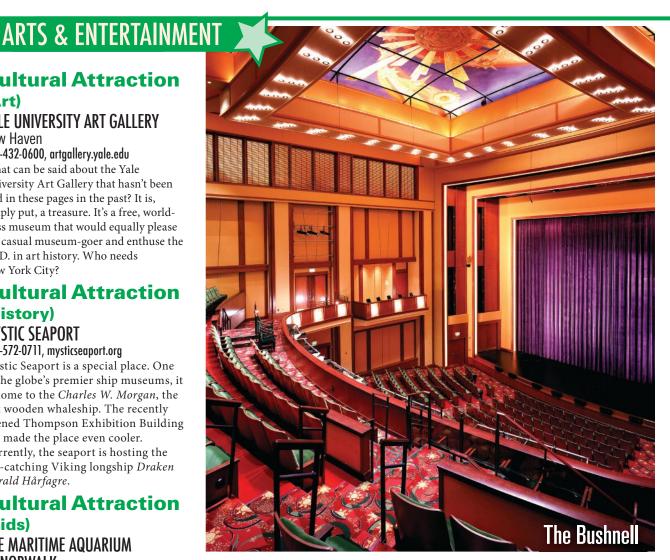
203-852-0700, maritimeaguarium.org

What's not to love about getting up close with seals, lobsters, jellyfish, otters, sea turtles, sharks and many other sea creatures? You can even sleep with the fishes on family and Scout sleepover nights! Or bring your toddler to storytime every Wednesday. And check out Connecticut's largest IMAX theater - it's six stories tall - which shows a variety of educational material as well as Hollywood blockbusters.

Movie Theater (To See Indies, Classics) CINESTUDIO

Hartford 860-297-2463, cinestudio.org

This gem of a cinema on the campus of Trinity College in Hartford's Frog Hollow neighborhood is the kind of place where you can take in films you'd normally have to go to New York City to see: new prints of classic films and new small and limited releases. Since 1970, programming director James Hanley has made Cinestudio one of the most important cultural institutions in the state.



Movie Theater (To See a Blockbuster) PROSPECTOR THEATER

Ridgefield

203-438-0136, prospectortheater.org

Modeled on the grand theaters of old, this majestic first-run theater was designed with the wow factor in mind. In addition to the showstopping theaters themselves, there is also a cafe that serves coffee, beer and wine. On top of this, the Prospector is a nonprofit formed to provide job opportunities and job training to adults with disabilities.

Performing Arts Venue (Large)

COLLEGE STREET MUSIC HALL

New Haven

203-867-2000, collegestreetmusichall.com

After lying vacant for some 12 years, College Street Music Hall opened in 2015, and over the last two years has built up real credibility as the go-to place for the best artists on tour. Acts that would normally just skip Connecticut on their way between Boston and New York now play regularly. (The Pixies are here this month!) Much of

the credit goes to Connecticut's homegrown booking agency Manic Presents, which has been bringing important musicians to the state for some 15 years.

Performing Arts Venue (Small)

KATHARINE HEPBURN **CULTURAL ARTS CENTER**

Old Saybrook

860-510-0473, thekate.org

The Kate, an intimate, 250-seat theater in a historic Main Street building, is a love letter to the late, great Katharine Hepburn. It even has a small museum honoring her in its lobby. Catch all manner of performing arts here, including music, theater, opera, dance, comedy, film and children's programming. In September, the Boston Comedy Festival offers a night of Irish- and Italian-themed laughs (Sept. 9), C.J. Chenier & the Red Hot Louisiana Band brings the sounds of zydeco (Sept. 15), there will be two showings of the Hepburn classic The Philadelphia Story (Sept. 19), and three tribute bands will take the stage, including practitioners of the music of Fleetwood Mac (Sept. 23), the Rolling Stones (Sept. 28) and Billy Joel (Sept. 29).

Performing Arts Venue (College)

WCSU VISUAL & PERFORMING ARTS CENTER

Danbury 203-837-9000, wcsu.edu

Sometimes you get what you pay for. Western Connecticut State University's 130,000-square-foot Visual & Performing Arts Center cost \$97 million to build. The result of that investment is a jawdropping space. The main theater and separate acoustically designed musical hall are, in a word, breathtaking.

Radio Station (Music)

WPKN 89.5

Bridgeport 203-331-9756, wpkn.org

Let's get weird. While it was founded as the radio station at the University of Bridgeport in the 1960s, WPKN has been independent since 1989. And we mean independent. This listener-supported community radio station plays the kind of music you're not likely to find anywhere else on the dial. (Our personal favorite is Antique Blues on Sunday night from 7-10.)

Radio Station (Talk)

WNPR 90.5/89.1/88.5

Hartford 860-278-5310, wnpr.org

With two daily shows, three weekly shows and a podcast about the Hartford Yard Goats, WNPR is a must-listen in the Connecticut media landscape. Both *Where We Live* from 9-10 a.m., and the *The Colin McEnroe Show* from 1-2 p.m. are unique, funny and enlightening. We are lucky to have such a thriving NPR affiliate producing excellent local content.

Children's Theater

NEW BRITAIN YOUTH THEATER

860-515-8115, nbyt.org

After putting on three shows in its inaugural season in 2010-11, the New Britain Youth Theater has grown more ambitious each year. What started as, essentially, an afterschool program has blossomed into a professionally run community and educational theater. Auditions start this month for the December production of *Annie Jr*.

Theater for Original Shows

LONG WHARF THEATER

New Haven

203-787-4282, longwharf.org

Long Wharf has had an excellent season. Among its many triumphs was the world premiere of *The Most Beautiful Room in New York*, a musical by cultural critic and journalist Adam Gopnik. Long Wharf has done an excellent job of attracting top-tier talent away from Broadway to our corner of the world.

Theater for Touring Shows

★ THE BUSHNELL

Hartford 860-987-6000, bushnell.org

Small Theater

THEATREWORKS

New Milford

860-350-6863, theatreworks.us

Not to be confused with the bigger TheatreWorks in Hartford, this extremely small, intimate country theater packs a ton of quality into a tight space. We've been moved by onewoman shows here, as well as ensemble pieces. This year marks its 50th anniversary; here's to 50 more great years.









JOIN THE CLUB

When you become a member of the Chelsea Piers Athletic Club, you join a community of like-minded families who share a love of sports and fitness, and a commitment to a healthy and active lifestyle.

Mention this ad when you book a tour in September to enjoy a complimentary 3-day pass and a Jump & Climb Zone pass for two (2) children.

CHELSEA PIERS

ATHLETIC CLUB

EST. (CT) 2012

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1 Blachley Road • Stamford, CT I-95, Exit 9 • 203.989.1234 chelseapiersCT.com/join



Casual Dining PEQUOT (AFE

Foxwoods 800-411-9671

pequotmuseum.org/restaurant
Located at the Mashantucket
Pequot Museum & Research
Center, Chef Sherry Pocknett
beautifully executes a seasonal
menu of not only New England
favorites (clam chowder, quahogs,
butternut squash), but traditional
Native American dishes (turtle
soup, venison stew, blueberry
slump) in a family-friendly
environment.

Entertainment Venue (Large) MOHEGAN SUN ARENA

888-226-7711, mohegansun.com
If there's a big act out there, chances are it will eventually make its way to this 10,000-seat arena. From music superstars (Katy Perry, Sept. 21, and Tony Bennett, Sept. 30) to premier sporting events (Connecticut Sun and NCAA basketball, championship boxing and MMA), as well as stand-up comedy, it's all happening here.

Entertainment Venue (Small)

★ WOLF DEN
Mohegan Sun
888-226-7711, mohegansun.com

Fine Dining

★ YUE 24

Foxwoods 800-369-9663, foxwoods.com

Place to Spend Your Winnings

LUX, BOND & GREEN

Mohegan Sun 860-862-9909, lbgreen.com

Let's be honest. Should you hit it big at the casino, do you really want to sock all your winnings away in savings? Should you succumb to the urge to splurge, you'd be hard-pressed to find a better spot than this jeweler. With traditional and contemporary pieces, watches, precious metals, gems and giftware, you'll walk out shining bright like a diamond.





Nightclub

AVALON

Mohegan Sun 860-862-7042, avalonmohegansun.com

The Avalon nightclub franchise opened a location at Mohegan Sun four years ago. The sights and sounds emanating from the 10,000-square-foot venue have had clubbers, and a whole lot of celebrities, coming back every Friday and Saturday night since.

Shopping TANGER OUTLETS

Foxwoods

860-383-4340, tangeroutlet.com/foxwoods If money starts to burn a hole in your pocket and you're not quite sure how to put out the fire, Tanger Outlets at Foxwoods provides a plethora of options.

It's home to Nike, Calvin Klein, Michael Kors, H&M and about 100 other stores ... all under one roof.

Spa G SPA

Foxwoods 860-312-4772, gspa.com

With a menu longer than a chain restaurant's, G Spa provides every nurturing, relaxing and replenishing service and treatment you could ever desire from head to toe. Literally head to toe. Use the "design your own package" option to get a haircut, facial and pedicure.

We bring out the best in you!

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PLASTIC SURGERY CENTER & MEDSPA

ESANAMEDSPA.COM • 203.562.7662 • 1 AUDUBON STREET, SUITE 201 • NEW HAVEN, CT

OPENING SOON IN GUILFORD!



Nightclub

BAR

New Haven 203-495-8924, barnightclub.com

You're forgiven if the first thing you think of when you hear "BAR" is mashed potato and bacon pizza. You're not alone. You also won't be alone if you're there on a Thursday, Friday or Saturday night when a live DJ will help transform a pizza place/brewery by day into the hottest club in the state by night.

Live Jazz

SIDEDOOR JAZZ CLUB

Old Lyme

860-434-2600, thesidedoorjazz.com

This Old Lyme newcomer has made a splash in the jazz scene since it opened in 2013. Owner Ken Kitchings has a real sense for running a jazz club, because he's a serious jazz fan. The small club is purpose built for jazz music, and there's not a bad seat in the house. In a small coup, Lonnie Smith is booked for Sept. 8!

OVERNIGHTS

Country Inn COPPER BEECH INN

Ivoryton

860-767-0330, copperbeechinn.com

Whether you stay in the Carriage House, built in 1889, or the Comstock House, com-

pleted in 2007, luxurious accommodations and an award-winning restaurant await. Perfect for romance, relaxation and everything in between, centuries of charm and elegance are evident in Essex.

Hotel (Modern)J HOUSE GREENWICH

203-698-6980, jhousegreenwich.com

Each room at this ultra-sleek, ultramodern hotel features in-room Apple iPads that control things such as room service, housekeeping and spa requests. There is also a 55-inch TV in the bedroom and



LGBTQ Bar

O'NEILL'S BRASS RAIL

New London

860-443-6203, facebook.com/brass.rail.98
Located in the heart of one of the best nightlife scenes in the state, O'Neill's Brass Rail on Bank Street is an absolute firecracker of a bar. It has karaoke, drag nights, and a gorgeous back deck that looks out over the spectacular New London waterfront.

Open Mic

★ THE ACOUSTIC

Bridgeport 203-335-3655, theacoustic.rocks

Place to Hear Local Bands

★ CAFE NINE

New Haven 203-789-8281, cafenine.com

15-inch TV in the bathroom, and both are mirror TVs (they look like a mirror when off). The hotel also features an elegant restaurant and coffee bar.

Hotel (Romantic) WINVIAN FARM

Morris

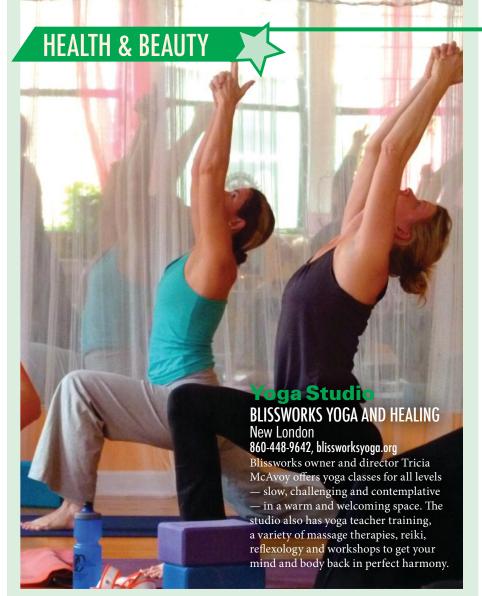
860-567-9600, winvian.com

This five-star hotel achieves the trifecta — luxurious lodging, a world-class restaurant and a rejuvenating spa. On 113 acres among the Litchfield Hills sits a centerpiece 1775 manor house surrounded by 18 architect-designed cottages, each offering a unique stay experience. Amenities include organic gardens, fitness classes, a 40-foot swimming pool and many activities. For ultimate relaxation, the Winvian Farm Spa offers 5,000 square feet of luxurious indulgence.

Bed and Breakfast THE WALLINGFORD VICTORIAN INN

Wallingford

203-265-1200, thewallingfordvictorian.com
In addition to five romantic suites, the 8,000-square-foot Queen Anne Victorian offers a library, parlor, music room and an English garden. Each morning, a gourmet breakfast is prepared by a chef and served by candlelight in a lovely dining room. If you're looking to escape the bustle of the modern world for a night or two, this turn-of-the-century gem provides a perfect tonic.



Day SpaSPA AT DELAMAR GREENWICH 203-413-3520

delamar.com/greenwich/spa/treatments
This world-class retreat offers a variety
of services, including massage, facials
and nail treatments. The spa partners
with Biologique Recherche (BR), a luxury
skin-care line, and Valmont to provide
guests with high-quality treatments in
a Mediterranean-inspired space that
emphasizes rest and relaxation.

Med Spa

ESANA PLASTIC SURGERY CENTER AND MEDSPA

New Haven 203-580-6544, esanamedspa.com

Dr. Deborah Pan, the first female plastic surgeon in New Haven, and Dr. Javier Davila, both Yale-educated physicians, opened Esana in 2006. Their combined philosophy is to restore or improve one's natural appearance, rather than attempting a drastic alteration, and provide an honest evaluation and realistic expectations.

Relaxation Treatment

PUREST FLOAT

Trumbull & New Haven purestfloat.com

Billed as the "most relaxing place on earth," the sensory deprivation salt baths at PuREST Float offer intense relaxation. Alone in the darkness and silence of the private baths, it's impossible for the noise of daily life not to disappear. A second location in New Haven was recently opened.

Spa SplurgeGRACE MAYFLOWER INN & SPA

Washington

860-868-9466, gracehotels.com

The spa at this 58-acre hotel estate offers "destination wellness" programs that will leave you relaxed and rejuvenated. The spa menu includes organic facials, couples yoga, connectedness meditation, sound therapy and a variety of massage, manicure and pedicure options.

SHOPPING



BOUTIQUES

Women's Wear

★ STACKPOLE MOORE TRYON
Hartford
860-522-0181
stackpolemooretryon.com

Women's Accessories

KIMBERLY BOUTIQUE

West Hartford 860-523-4894

kimberlyboutique.myshopify.com When you're lookin' good but

When you're lookin' good but still need to make that outfit pop, Kimberly Boutique has purses that pack a punch, necklaces that make a statement, and even floppy hats for your beach vacation. The shop is all about the small-but-noticeable details that help you stand out from the crowd and make you feel ready for the runway.

Children's Clothing

WIGGLES & GIGGLES

Darien

203-309-5109, wigglesandgigglesshop.com

In a retail world increasingly dominated by corporate giants, Wiggles & Giggles is a refreshing throwback. The independently owned store offers clothing and products for newborns and all kids under 10 and features top brands including Cabana Life, Funtasia Too, Anavini, One Kid, Mulberribush, Magnolia Baby, Ollie and Bess, Skylar Luna, and Wee Ones.

Consignment

CONSIGNMENT ORIGINALS

Avon, Cheshire, Orange, Rocky Hill, Manchester and Wallingford consignit.com

Established in 1982, this group of Connecticut consignment shops not only provides high-quality curated items to customers, it is also dedicated to sustainability. "We're championing the consignment revolution to expand the life-cycle of everyday items," says a statement on the company's website.

Men's Wear

R. DERWIN CLOTHIERS

Litchfield

860-567-0100, rderwinclothiers.com

Take a stroll down West Street in the center of lovely Litchfield and stop in this men's shop to sharpen your look. Combining the best fashions of Europe and the U.S., along with a marrying of country and city styles, you'll walk out ready for a war in the boardroom or a leisurely afternoon at the vineyard. Chambray shirts, tweed blazers, wool ties, vintage jeans, classic footwear and accessories, not to mention Scottish and Italian cashmere, it's all here.

Vintage Clothing

TOVA'S VINTAGE SHOP

Old Savbrook

860-395-1955, tovasvintage.com

Sometimes the current fashions just don't cut it. If you're looking for that throwback look, whether it be gowns from Hollywood's golden age, costume jewelry from the Roaring '20s, handbags from the 19th century or leather box purses from the 1960s, Tova's is your one-stop shoreline stop. The staff is knowledgeable and there to help you complete your vintage outfit.

GENERAL

Music Store

BANKO'S MUSIC

Ansonia 203-734-0461, bankos.rocks

There's a nice little renaissance happening in Ansonia's downtown, with new food spots and shopping locations opening in recent years. But Banko's has been strumming along for decades. New tunes have been coming out of Banko's of late, however, after new owner Joseph Shapiro took over for Joe Salvati. Just as the previous owner lived for music, so does the new one. A revamped inventory of more than 200 instruments, a new performance space, lessons and a summer music program for kids will keep this a Naugatuck Valley institution for years to come.

BOOKSTORES

A bookstore is one of the few stores we go into with the hope that we get smarter. Cicero said that a room without books is like a body without a soul. Get some soul, and check out our favorite independent bookstores.

BANK SQUARE BOOKS

Mystic

860-536-3795, banksquarebooks.com

BANK STREET BOOK NOOK

New Milford 860-354-3865, bankstreetbooks,net

THE BOOK BARN

Niantic

860-739-5715, bookbarnniantic.com

BRICK WALK BOOKSHOP

West Hartford 860-233-1730, on Facebook

BYRD'S BOOKS

Bethel

203-730-2973, byrdsbooks.com

DIANE'S BOOKS

Greenwich 203-869-1515 dignesbooks.com

THE HICKORY STICK BOOKSHOP

Washington 860-868-0525 hickorystickbookshop.com

HOUSE OF BOOKS

Kent

860-927-4104, houseofbooksct.com

R.J. JULIA BOOKSELLERS

Madison

203-245-3959, rjjulia.com

TRAVELER RESTAURANT

Union

860-684-4920, on Facebook

WHITLOCK'S BOOK BARN

Bethany

203-393-1240, whitlocksbookbarn.com

Gifts

THE RED OWL JEWELRY & GIFTS

Cheshire and Meriden 203-439-0401, 203-235-6228 redowlgifts.com

Ever get invited to a birthday party for a 1- or 2-year-old and have no idea how to buy a gift for someone who hasn't developed a personality yet? The Red Owl has you covered! There's also plenty of stylish gifts for the home in addition to items that fall under the categories of fun, cute, thoughtful and practical.

Record Store

REDSCROLL RECORDS

Wallingford

203-265-7013, redscrollrecords.com It is shameful, a state disgrace, that neither New Haven nor Hartford has a decent record store. (Lookin' at you, entrepreneurs.) Luckily for those in New Haven, the phenomenal Redscroll Records is just up 91 in Wallingford. Redscroll has a storied history in the Connecticut independent music scene, putting out important records. Today, the brick-and-mortar store has one of the best selections around.

Toy Store

EVAN'S TOY SHOPPE Hamden

JESSE'S TOYS

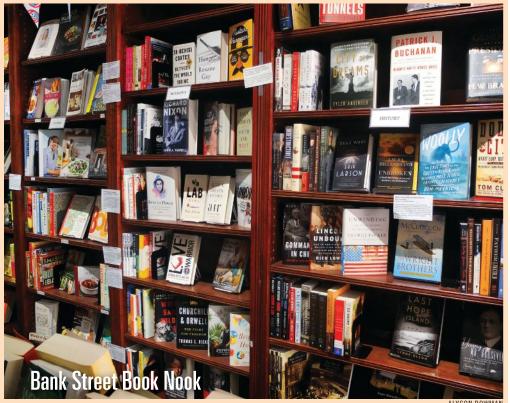
Orange

JORDIE'S TOY SHOPPE

Guilford

jessestoysct.com

Three stores, three towns, one company, one family. With so much shopping these days done online, it's easy to forget the value of a knowledgeable, friendly, attentive staff — especially at a mom-and-pop (and-three-sons) outfit like this one. The toys are hand picked, unique, and the gift wrapping is free.



HOME & GARDEN

Antiques (Multidealer)

THE PAST ANTIQUES MARKETPLACE Montville

860-437-3615, naturesartvillage.com/the-pastantiques-marketplace

With more than 90 vendors and 14,000 square feet of antiques, collectibles and crafts, you never know what you might find in this showcase at the growing Nature's Art Village complex in southeastern Connecticut. Items change frequently, but you're sure to always find a great selection of furniture, vintage wares, jewelry, framed

Antiques (Solo)

art, coins and more.

★ NATHAN LIVERANT AND SON ANTIQUES

> Colchester 860-537-2409, liverantantiques.com

Affordable **Antiques**

★ TILLIE'S ANTIQUES Woodbury 203-263-2115, facebook.com/tilliesantiques



Consignment Furniture

★ MIDDLEBURY CONSIGNMENT 203-528-0130, middleburyconsignment.com

Exotic Plants

★ LOGEE'S Danielson 888-330-8038, logees.com

Flea Market

★ ELEPHANT'S TRUNK New Milford 860-355-1448, etflea.com

Florist

WALLINGFORD FLOWER SHOPPE

Wallingford

203-265-1514, wallingfordflower.com

Despite being a Wallingford institution since 1950 — owned by the same family in the same Center Street location — the bloom is definitely not off the rose. "Fresh" and "long lasting" describes not only the product, but the company as well.

Home Decor

TERRAIN

Westport

203-226-2750, shopterrain.com

Terrain isn't a store you visit when you've got a packed schedule — it's somewhere you go when you've got time to discover everything you never knew you wanted for your home but suddenly can't live without. Twinkle lights, earthy tones and decor incorporating plants and flowers abound in every direction, making it feel less like a store and more like a secret garden.

Nursery

COUNTRY FLOWER FARMS

Middlefield

860-349-3690, countryflowerfarms.org

Situated on 20 acres of a working farm, numerous greenhouses provide the perfect growing environment for annuals, perennials, herbs, shrubs, trees and plants. Stocking everything from mulch to tropical plants, the selection is seemingly limitless. Special touches such as the koi pond and free snacks go a long way in letting customers know they are valued.

Roses

★ ROSES FOR AUTISM Guilford 203-453-2186, rosesforautism.com





Action Sports

★ OUTDOOR SPORTS CENTER 203-762-8797, outdoorsports.com

Bike Shop

★ THE DEVIL'S GEAR BIKE SHOP New Haven 203-773-9288, thedevilsgear.com

Running Gear

★ WOODBRIDGE RUNNING CO. Woodbridge and Brookfield 203-387-8704, 203-775-1065 woodbridgerunningcompany.com

Sporting Goods

FARR'S SPORTING GOODS

Manchester

860-643-7111, farrssportinggoods.net

This place has you covered for pretty much any activity in which you can break a sweat. Since 1955 Farr's has provided the gear for camping, fishing, biking and hiking, in addition to traditional sports and backyard games. Winter is coming, but Farr's can handle that, too, with ice skates, ski equipment, sleds and snow tubes.



Jewelry Designer QUALITY GEM

Bethel

203-748-4239, qualitygem.com

Look around in the cases of this family operation and you'll scan over countless custom-designed pieces. If you have an idea for your own unique piece of bling, the craftsmen at Quality Gem, led by Dennis Janofsky, will get to work on making your dream become reality.

Jewelry Store

BECKER'S DIAMONDS & FINE JEWELRY

West Hartford

860-521-3202, beckers.com

Diamonds and fine jewelry are right there in the name, but Becker's offers so much more. This family-owned gem is your one-stop shop for engagement rings, wedding bands, estate jewelry and pre-owned watches. Becker's also has a service and repair studio, custom-design department, GIA graduate gemologists, master goldsmiths, and topnotch customer service.





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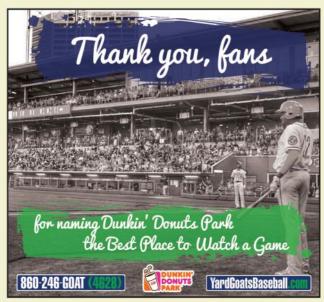


BEST OF CONNECTICUT WINNERS' GALLERY













BEST OF CONNECTICUT WINNERS' GALLERY







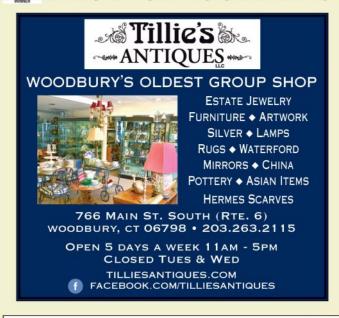






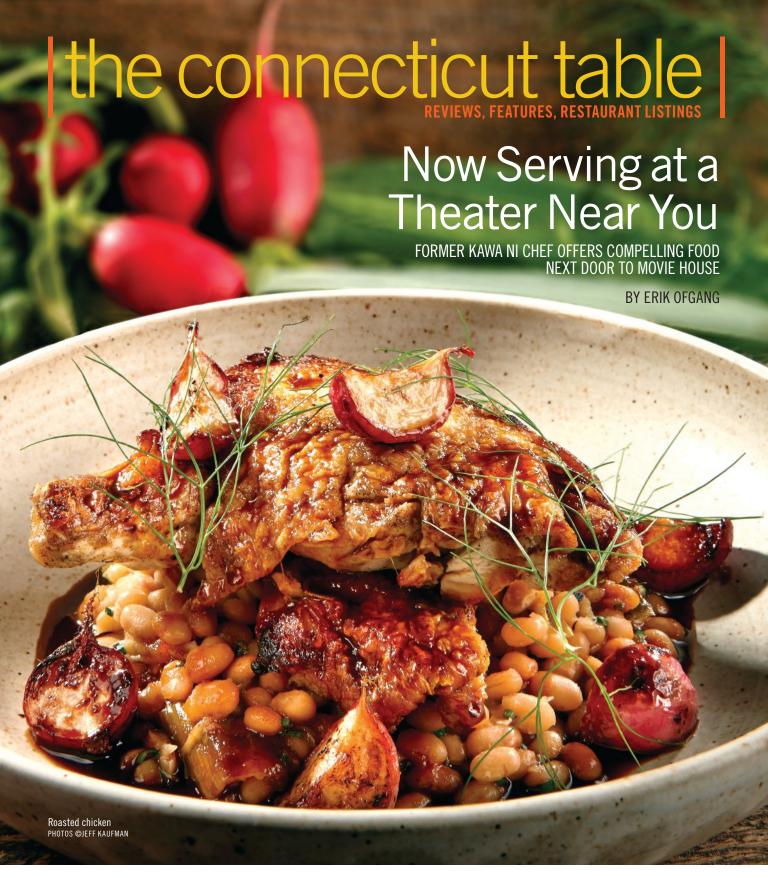


BEST OF CONNECTICUT WINNERS' GALLERY









s we open the door to Taproot in Bethel, the smell of movie theater popcorn fills the air. It comes not from the kitchen but from the movie theater next door, with which Taproot shares a building, restrooms and parking lot. The aroma, a sweet mix of butter and hot corn, is surprising but not unwelcome; it smells like summer blockbusters, like indie arthouse films, like a movie about to start.

This is fitting because in a world where flashy restaurant

openings are a dime a dozen, where small plates are often an excuse to overcharge patrons, Taproot has the culinary chops to be a blockbuster.

As the former chef at Kawa Ni in Westport, Jeff Taibe, who co-owns Taproot with Steph Sweeney, powered one of the best restaurants in Connecticut. His Kawa Ni menu was a steaming fusion of Japanese cuisine and ramen that helped redefine for Connecticut what those styles could be. At Taproot the focus is

markedly different. Farm-fresh ingredients, and a freewheeling mix of French, American and other styles, have replaced the primarily Japanese culinary influences of Kawa Ni. But the quality and skillful execution of flavors remain the same. After several visits to the restaurant, I can unabashedly give it two thumbs (forks?) up.

The pork cheeks entrée was soft and almost-meltingly tender. They were served on a plate drizzled with a dark stew-like broth that gave the dish a hearty,



Taproot Bethel

but not too hearty, flavor for summer or fall. During a previous visit, roasted chicken was equally tender and a beet and cucumber salad ordered from the small plates portion of the menu provided a harvest's worth of fresh flavors.

Speaking of small plates, the shareable items are a focus of the restaurant. One in particular seems destined to be among the signature dishes: the smoked bone marrow. Taibe offered a similar dish at Kawa Ni that was legendary. At Taproot he uses a fish sauce caramel instead of the pickled clam jam, but what made the dish so addictive at Kawa Ni — the rich fatty smokiness of the marrow meat — remains unchanged.

Taibe and Sweeney are a couple. Sweeney worked the front of house at Kawa Ni, which is owned by Jeff's brother, Bill Taibe, and as a manager at Jesup Hall, one of Bill's other restaurants in Westport.

The couple chose to leave the Westport restaurant scene and open their own restaurant in Bethel, because it is Sweeney's hometown and where they live now. Taibe has an 11-year-old son and Sweeney and Taibe had a baby together last year.



The theater where Taproot is located, Bethel Cinema, is a classic, little indie movie house that has long shown smaller and independent films. The restaurant space next door has been something of a revolving door of failed spots. But Taproot seems likely to beat that trend.

The warm space features vintage antiques, wood tables and a small bar in front of an open kitchen. On one wall there is a mural depicting deeply rooted vegetables. The word taproot refers to the strong, central root in a plant, and this mural illustrates the concept.

The space is not big but is open and

"Size-wise we were always looking for

something on the smaller side so that Jeff can have a touch on everything in the kitchen and I can have a touch on everything out front," Sweeney says. "We are so not finedining, tablecloth kind of people."

Taibe adds, "It was kind of how we like to go out to eat, make it more of an extension of our home. A really casual place where you can come and hang out. When we go out we love sharing as much as possible."

Prior to working at Kawa Ni, Taibe graduated from the French Culinary Institute and spent time working at restaurants in Singapore, Thailand and the Caribbean. More locally, his credits include Oak + Almond in Norwalk and Union Square Cafe in New York City.

These global travels and training add to the diversity of the Taproot menu. The lamb meatballs small plate is obviously Mediterranean in origin, but features a hint of mint flavorings, likely a nod to Taibe's time in the Caribbean.

Lovers of specialty burgers will enjoy the grass-fed burger, featuring beef from Pat LaFrieda Meat Purveyors in New Jersey. It is topped with bacon and cheese from Arethusa Farm in Bantam. Instead of pickles, onion jam is used. To make the jam, onions are smoked with vinegar and brown sugar. The burger is served on a potato roll, which Taibe says is his favorite way to serve a burger despite the current trend of brioche and challah rolls.

The menu will change with the season. Taibe does a lot of pickling and fermenting of various vegetables, and those will continue to be worked into the menu. In addition, Taibe and Sweeney have some planned twists





in the future, including ramen specials that will hearken back to Kawa Ni.

The beverage program is also strong, with several Connecticut beers available by the bottle and well-crafted cocktails including The Final Say, a delicious twist on the classic Chartreuse-powered cocktail, The Last Word.

Taproot is an excellent place to go before or after a film, but during the meal, you'll likely forget you are in a building occupied by a movie theater. That is, until dessert.

Taproot features desserts that are more about savory flavors than sweet ones. The standout we tried was the panna cotta. Creamy and savory with the slightest touch of sweetness, it is topped by — what else? caramel popcorn.

Taproot

269 Greenwood Ave., Bethel 475-329-5395, taprootct.com

Price range: Small plates \$4-\$15 (smoked bone marrow \$15, lamb meatballs \$15, beets and cukes \$15); entrées \$15-\$28 (grass-fed burger \$14, pig cheeks \$25, roasted chicken \$22)

Hours: Tue.-Thu., 5-9 p.m. Fri. & Sat. 5-10 p.m. Closed Sun. & Mon. Wheelchair accessible

AMBIANCE Welcoming. The space is not huge, but it is open and roomy with lots of warmth. Chef Taibe can be seen through a window to the kitchen preparing many of the meals.

SERVICE Attentive and friendly. A return visit brought instant recognition from waitstaff. Sweeney, one of the owners, talked to every guest during our visits.

FOOD Creative and flavorful. Lots of different inspirations come together in excellent dishes that are influenced by what products are in season.

Fried Baby Calamari Pepperoncini

UPPER CRUST CUCINA ITALIANA, NEW MILFORD

Fried calamari is one of the true stars of Italian cuisine. When done right the dish is a symphony of shellfish and breading flavor that can leave one craving more for days. When done poorly it's a chewy, rubbery substance that makes you think rabbis and other observers of a shellfish-free Kosher diet are not

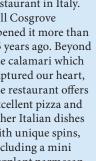
missing much.



New Milford's Upper Crust Cucina Italiana makes calamari right. Its addictively good appetizer, fried baby calamari pepperoncini, is simultaneously a throwback classic and innovative twist on the traditional dish. The calamari is

crispy and flavorful without the gummy chewiness that can make ordering calamari at some restaurants a gamble. On top of this great base, the dish is powered by a delightful kick of spice thanks to accompanying peppers and a spicy pomodoro sauce.

Located within a former home in a rural section of New Milford several miles outside downtown, the restaurant offers what it calls "rustic farmhouse dining" reminiscent of a restaurant in Italy. Bill Cosgrove opened it more than 15 years ago. Beyond the calamari which captured our heart, the restaurant offers excellent pizza and other Italian dishes with unique spins, including a mini eggplant parmesan



made with ricotta, olive tapenade, fresh mozzarella and served on baby arugula with balsamic reduction.

Visiting Upper Crust might be a trip for some readers, but it is not far from Kent Falls Brewing Co. and a variety of other attractions in Kent, Washington and New Milford.

860-350-0006, theuppercrustcucina.com ERIK OFGANG



Craft Cruising

BY ERIK OFGANG

Flavour Wine Festival at Fairfield

Theatre Co. Sept. 9 This festival will feature more than 150 wines from across the globe. Among the vintages available for sampling will be Whispering Angel rosé, Wölffer Estate Summer in a Bottle rosé, Domaines Ott rosé, Jules Taylor sauvignon blanc, Domaine Sautereau Sancerre and many more. There will also be live music and food from Knot Norms Catering. Tickets are \$65 and include unlimited wine and food samplings, fairfieldtheatre.org

Havana Nights at Hartford Baking Co.

Sept. 14 From 7-9 p.m. the cafe and bakery at 965 Farmington Ave. in West Hartford will host a Cuban-themed pop-up dinner. On the menu will be cubanos, maduros and mojitos — a classic Caribbean and summer cocktail with rum, lime and mint. There will also be live Cuban music. hartfordbaking.com

Small State Great Beer Festival

Sept. 16 Constitution Plaza in Hartford will be filled with Connecticut beer at this festival designed to be a celebration of the Connecticut craft beer world's thriving culture and to showcase all made-in Connecticut brews. In addition to the beer, there will be live music. The first session runs from 1-4 p.m., with the second going from 6-9 p.m. Presale tickets are \$38, beerfests.com

Market Place at Lost Acres Vineyard

Sept. 16 Avon's Market Place Kitchen & Bar will be on-site at Lost Acres Vineyard in North Granby pairing small bites of food with wine tastings from the vineyard. Market Place will also sell a dessert cheese plate and Mediterranean sample plate. This food will be prepared by Market Place executive chef Roy Kalil. All items are \$10. The food tastings and pairings will be from 1-4 p.m.

Greenwich Wine + Food Festival

Sept. 23 Celebrity chef Mario Batali will be among the presenters at this foodand-drink extravaganza at Roger Sherman Baldwin Park. The grand-tasting tent is the center of the festival and will feature food and demonstrations from more than 150 of the finest food, wine and spirits experts in the region. There will also be live music including the platinum-selling band Train. Admission is \$155. serendipitysocial.com/ greenwich-wine-food

Erik Ofgang is the author of Buzzed: Beers, Booze, & Coffee Brews — Where to Enjoy the Best Craft Beverages in New England. Have a craft beverage event coming up next month? Email him at eofgang@connecticutmag.com.



Farm to Taproom

FOX FARM BREWERY IN SALEM OFFERS FARMHOUSE BEER IN SLEEK COUNTRY SETTING

BY ERIK OFGANG

When Zack and Laura Adams bought a house on a 30-acre former farm in Salem in 2012, the property appealed to them as a place to raise their family. But they couldn't help but think it would be an excellent spot for a brewery.

"We had it in the back of our minds as something we would truly love to do," Zack, 30, says, but, "if you were to ask me to put a percentage chance at it coming to fruition, then I would put it at 5 percent."

Fast-forward five years and the longshot dream of opening a brewery has became a reality. And it's not just any brewery. Located in the Connecticut heartland of rural hills and farms, Fox Farm Brewery, which opened in May, has quickly emerged as a must-visit, beerlover destination in the state.

Nestled in a bucolic residential and farming area, the brewery is housed in a stunningly converted 1960s dairy barn. (Zack and Laura and their two young children live on the property.) Hop vines run up the silo beside the barn. Inside, two levels and a crisscrossing network of catwalks on the second floor provide simultaneous views of the taproom and adjacent brewhouse.

On a Saturday in July, the dirt-andgrass parking lot was almost full. We entered the taproom, where there is a wooden bar, and a throng of guests mingled. After grabbing a flight of beers, we wound our way upstairs, and took in

views of the taproom below as well as the brewing equipment.

"We don't do formal tours but we wanted to keep things very open and inviting; our brewhouse is an arm's length away from the tasting room," Adams says.

Outside there are tables and cornhole games. In the warmer months guests can enjoy the beautiful setting. Location aside, the place wouldn't be as nice a visit if it wasn't for the high-quality beer.

The brewery's focus is on traditional farmhouse-style beers and hop-forward brews. But Fox Farm also offers other styles, including a pilsner, which is Adams' favorite beer at the brewery. One of the brewery's standouts is the Freckled Fields Farmhouse ale, a mildly sour beer brewed with wild-style yeast that gives it a subtle, earthy flavor. On the whole, it is light with a refreshing tartness. It's a great introduction to farmhouse styles for those who have never had that type of beer, as it has enough character to be intriguing but not so much sourness or funky earthiness to scare off those not used to the style.

An IPA called Burst is unfiltered and has emerged as the brewery's most popular beer. Though unavailable during our visit, Adams says it has bright, tropical fruit flavors including mango and pineapple notes.

In the future, Adams says the brewery will expand its sour beer program and start barrel-aging sours that have been created with wild fermentation (a process by which natural yeast in the air is used to brew the beer).

Fox Farm is currently selfdistributing its beer on draft to select bars and restaurants in Connecticut

and Massachusetts. The brew is instantly recognizable at bars thanks to its striking draft handle: the top of a real, rustic shovel or rake handle.

Despite the "farm" title in its name and farmland setting, the brewery is not technically a "farm brewery," but it does use some local ingredients in its beers, including beer brewed with grapes from a nearby vineyard owned by a family member. Adams hopes to grow more ingredients that can be utilized in the beers.

In the meantime, he's happy to have gotten through all the planning and zoning hurdles necessary to open the brewery.

"It was this leap of faith to pursue this here. It's extremely challenging in a rural environment such as this," he says. "We didn't have access to utilities such as city power and city water." Despite the odds, he and his wife were able to make their dream of opening a brewery a reality.

Fox Farm Brewery

62 Music Vale Road, Salem foxfarmbeer.com

Hours: Fri. 2-7 p.m., Sat. & Sun. 11 a.m -5 p.m. Closed Mon.-Thu.

Wheelchair accessible

Game Changer

HARTFORD'S TAVERN AT KENEY PARK AIMS TO HIT IT BIG WITH GOLFERS & MORE | BY MARYELLEN FILLO

Dan Keller, Billy Carbone and Dr. Paul Bocciarelli already had a lot on their plate with the culinary trio's mothership, Hartford's Dish Bar & Grill, the Hartford artisan pizza haven Sorella, and Dish 'n Dat diner in Canton.

But when the city of Hartford approached the three about operating a restaurant at the recently renovated Keney Park Golf Course, Keller, who handles the business end of things, was more than just flattered. He saw opportunity.

"I'm always interested in a good deal," Keller says of the Tavern at Keney Park, located in the municipal park on the Hartford/Windsor line. "And I could see opening one at the golf course had merit."

Part of the remodeling project included updating what was a rundown clubhouse lounge. While retaining the "clubby" feel with dark woods, stonework and intimate space, the location takes on a more contemporary look when you step outside. A refurbished covered portico with a restored fireplace, and two dining decks overlooking some of the 18-hole course's best holes, offer al fresco dining for lunch, dinner and brunch, and the perfect spot for parties, gatherings and weddings, all amid the new and improved park.

While location may get diners in the door, it's the food that will keep them coming back. Golfers can still grab the perfunctory links fare such as hot dogs and hamburgers. For those who want to dine, the menu offerings from executive chef Eric McNamara are tantalizing.

"I approached the menu with an American down-home feel in mind," says McNamara, who strives for a balance with a menu that serves two masters: golfers looking for a quick bite and guests who could care less about a birdie or an eagle and just want great food in a beautiful setting.

The Kitchen Sink salad is a light-fare jewel featuring romaine, chickpeas, tomato, cucumber, crisp tortillas and Monterey Jack cheese. On the sandwich board are pulled pork with Carolina barbecue sauce, hickory-smoked brisket, and BLT with avocado or Maine lobster salad. Entrées include the Steak BOMB, a New York strip with fried salami, cheese and charred scallion sauce; Sweet Tea Chicken, a fried half-bird with corn on the cob and a made-from-scratch buttermilk biscuit; blackened catfish with Creole rice; and bean and Asian noodle salad, featuring grilled Gulf shrimp, mango, coconut and chili vinaigrette. Even the standard burger and hot dog menu is made a bit more diverse with choices such as the Pig Out of Blanket dog, a Mucke's hot dog wrapped in bacon, and the BOCC burger, featuring twin smashed burgers with cheese, bacon and all the fixins on toast

Looking for drinks and apps? This is the 19th hole you've been searching for.

Expect the expected including nachos, wings and fried calamari. And expect the unexpected with bayou catfish bites, beer-battered and deep-fried fish nuggets with bayou ketchup. There are fried



green tomatoes with a cornmeal crust and romesco sauce, and lettuce wraps with avocado, pumpkin seed pesto and serrano chili.

Weekend brunch includes the Triple C French toast with Cap'n Crunch crusted bread, whipped cream and fresh local berries, biscuits and gravy with poached eggs, the Piggie Scramble featuring scrambled eggs with andouille sausage, crispy pork and bacon, and a beef brisket with eggs.

The specialty cocktails bear names that reflect the golf course location. The Birdie Punch features gin with lime and watermelon. The Tee Shot Mojito is a blend of rum, blueberry and mint. The Mule-igan features tequila with lime and ginger beer, and the namesake Keneytini is a seasonal summer blend of peach vodka, lime and cranberry.

Sandwiches range from \$10-\$12, entrées from \$12-\$24, apps from \$7-\$11 and brunch entrées from \$7-\$14.

Anxious to help revitalize the park and bring people in to see the transformation, the tavern will also host special, open-tothe-public events including wine tastings, whiskey tastings and pig roasts.

"We are invested in our city," says Keller, noting that as Hartford struggles with a host of problems including its finances, he and his business partners see potential too many overlook. "The business climate is not great, but we appreciate a good opportunity and are vested in this venture.

"People say we are nuts to do this, but our plan is to prove they are wrong."

The Tavern at Keney Park

171 Windsor Ave., Windsor 860-757-0658, tavernkp.com

Hours: Mon.-Fri. 11 a.m.-9 p.m., Sat. 9 a.m.-9 p.m., Sun. 9 a.m.-8 p.m.

Wheelchair accessible

Making Noise in the Quiet Corner

SUGAR & SMOKE BRAZEN BBQ IN PUTNAM MERGES OLD-SCHOOL METHODS, FRESH FLAVORS

BY MARYELLEN FILLO

When it comes to this recipe, Beth Wolter brings the sugar and Darrell Minkler brings the smoke. And together, the business partners are bringing notto-miss brazen barbecue to the state's northeast corner at their new take-out restaurant, Sugar & Smoke.

"We both have cooking backgrounds and had worked together for several years," Wolter says as she shows off the new eatery on School Street in Putnam. "We had been using someone else's commercial kitchen to do catering together but knew we wanted to open something of our own. I was familiar with Putnam and had watched how it has bloomed with more restaurants. antique stores and arts events and saw the potential. There was nothing like our food around and so we chose here."

Sugar & Smoke is a simple, no-frills place with a couple of tables if you insist on eating in (but be prepared to stand because there are no chairs), a couple of display cases and an interesting decor with a steampunk vibe. An open kitchen takes center stage when the two begin cooking and baking their magic in the form of brisket, ribs, pulled pork and chicken, smoked tri-tip steak, and a host of house-made desserts such as fresh banana pudding and coconut cake.

"We do the smoking the old-fashioned way," says Minkler, a master pitmaster who uses an old-school smoker and hickory wood for his culinary creations. "No pellets or artificial smoke flavor, just the real thing."



And the real thing means melt-in-yourmouth meat and sauces you'd swear were imported from their signature sweetand-savory beginnings in the South and Midwest. And Minkler hits that mark with his own recipes for the North Carolina style, a tangy secret mix of cider vinegar, ketchup and spices, while the Kansas City is a thicker, sweeter version with molasses, brown sugar and tomato.

"I developed all the recipes and we are getting a good response to the food," says Minkler, who, with Wolter, has created a menu that goes way beyond smoked meats.

"I like trying new recipes, playing around with ingredients," Minkler says. "Everything is from scratch."

While Minkler mans the meat, Wolter, a pastry chef, dishes out the desserts.

Fastidious, creative and adventurous when it comes to what pleases the palate, Wolter provides a sweet-tooth showcase. "It's what I do and I'm not going to cut any corners," Wolter says about her everrevolving selection of desserts, including from-scratch pecan brownies, bananas Foster rum cake, raspberry walnut roulade, sweet potato squares and fresh banana pudding.

Together the two bring it on home with side dishes just like your mama makes, if she were a barbecue-and-beyond maven, that is. "Supports" (\$4) include bacon

Ice Wine HOPKINS VINEYARD, NEW PRESTON

Made during the heart of winter, Hopkins Vineyard's ice wine is created with grapes that are frozen on the vine prior to harvesting. The vineyard follows Canadian ice-wine guidelines requiring the wine be made from grapes that are

harvested when it is below 17 degrees Fahrenheit. The result of this process is a sought-after 375-milliliter bottle of wine that is full of refreshing sweetness. Served chilled, the wine has a fruity, tropical flavor reminiscent of a wine-like cider or champagne. The vineyard accurately describes it as "fantastically sweet and luscious with a classic honeyed nose and notes of ripe peach and apricot," and recommends it for pairings with "roquefort cheese or seared foie gras."

The statement-making wine has turned a lot of heads, winning a number of awards including first place and wine product of the year from the Connecticut Specialty Food Association, a double gold medal at the 2016 Tasters Guild International





Competition, and a gold medal at the Big E Wine Competition. This excellence, and the difficulty entailed in harvesting frozen grapes, causes the wine to come with a \$45 price tag for the 2014 estate bottled vintage. For those who have the cash to spare, it is certainly worth it.

860-868-7954, hopkinsvineyard.com | ERIK OFGANG |

jalapeño potato salad, sriracha coleslaw, smoked Boston beans, tropical black bean salad, maple jalapeño cornbread, and collard and mustard greens. With an eye toward giving the menu its own identity and making it vegetarian friendly, the two also cook up vegetable-laced creations such as butternut and black bean chili. Other menu offerings include a fried egg and smoked pork belly sandwich, smoked salmon soft tacos, Chicago-style Jamaican jerk kielbasa, and pork carnitas tacos.

"We don't see barbecue as a trend but a way of eating," Minkler says. "People are hearing about us by word of mouth and we are pleasantly surprised and excited that customers keep coming back and are really liking our food."

Further evidence of the success is the pair's growing catering business as the Quiet Corner hears about the out-of-the-ordinary menu and the chefs who deliver the goodness.

"We have a very diverse menu and we have a lot of things covered when it comes to tastes," Wolter says. "We just opened in June and we are getting a following."

The two regularly bring their food to dine-arounds and tasting events and are anxious to be part of the community they now consider their home away from home.

Sandwiches and "handheld" menu items range from \$8-\$10, full plates are \$10 and "cheap date" appetizers run from \$6-\$8. Desserts are \$5.

"This was a dream for us, and for us, there has been nothing like it now that we finally have our own place," Minkler says. "It's long hours but it's worth it," adds Wolter.

Sugar & Smoke Brazen BBQ

74B School St., Putnam 860-928-7842

Hours: Tue. & Wed. 11 a.m.-5 p.m., Thu.-Sat. 11 a.m.-6 p.m. Closed Sun. & Mon.

NOLA North

CAJUN, CREOLE CREATIONS COMBINE AT AMOY'S IN NEW HAVEN BY MICHAEL LEE-MURPHY

One of the characters in the HBO show *Treme*, David Simon's love letter to the city of New Orleans, memorably contends that it is "a city that lives in the imagination of the world." Anyone who has been there can testify to the joy with which people approach the act of living. After I visited some years ago, in the weeks afterward it felt as though every other city was boring by comparison. There is simply no place like it in America. It feels almost as though it is not of America, that it is somewhere else — the sovereign state of New Orleans. The food, the music, the street culture: you've heard about it all before, but until you've experienced the city, you don't really know.

The cuisine of the bayou area of southern Louisiana is a central component of this uniqueness. On Orange Street in New Haven, Amoy's Cajun Creole & American Restaurant is bringing that distinctiveness to the Elm City's wildly competitive restaurant scene. The intersection at Orange and Crown in the Ninth Square area, where Amoy's has nestled in, is a particularly crowded area, with a lot of good food and drink offerings. Amoy's belongs. The food is that good.

The menu is replete with items one doesn't typically find in our more timid Northern cuisine. The heady mix of peoples and cultures that have populated New Orleans for centuries — French, West African, Italian — has produced a hybrid Creole cuisine that combines elements from all of them, and they all make themselves known on Amoy's menu. Catfish, crawfish, andouille sausage, jambalaya, linguine and gumbo create a classically New Orleans melting pot.

In Connecticut, we call them grinders. New Orleans has the po' boy. Amoy's has several varieties, with fillings that you would rarely find in a grinder. The fried catfish po' boy (\$10.50) comes with two sizeable cuts of the fish. If you like fish, the sandwich hits all the right notes. Other varieties of po' boy include shrimp (\$9) and andouille with red beans (\$13.50). Soon there will be the classic roast beef po' boy.

Even before the waitress takes orders, a basket of cornbread appears. "Appears" as in manna from heaven, because Amoy's cornbread is divine. Thick, rich and slathered in butter, and worth the visit alone. My dining party asked for a second helping.

The restaurant's namesake is Amoy Kong-Brown and her husband Phil Brown. Kong-Brown, who grew up in Bridgeport, is a graduate of the culinary program at New Haven's Gateway Community College. After the 2008 housing crash gave her an opportunity to explore a career other than home finance, she started a catering business out of her home. She has carried that attitude forward into her restaurant. Much of the menu comes from times Kong-Brown went to visit Phil's family in New Orleans. Brown is a jazz musician who has migrated north from his native



New Orleans style spare ribs with collard greens

Ninth Ward. Repeated trips introduced Kong-Brown to the wonders of Louisiana's cuisine.

"They actually took me under their wing, and decided to teach me. I didn't just want to do like the restaurant style, I wanted to do more home-cooking type of food," she says.

Amoy's restaurant offers Cajun and Creole cuisine, the former associated with the more rural areas outside New Orleans, while the latter comes out of the mix of peoples living in New Orleans itself. One of the great New Orleans staples, and in some ways truly representative of the Louisiana culinary tradition, was the standout item among the food we sampled. The crawfish étouffée was worth just about every bit of its \$23 price tag, and is truly a unique offering for Connecticut food enthusiasts. For the uninitiated, étouffée is a sort of spicy, thick, rich stew, served over rice. Amoy's offering is gorgeous: spicy, flavorful and unique in these parts.

Other interesting entrées include the cornish hen with beef stuffing (\$11.50), the shrimp linguine (\$7.50/\$14.50), and the jambalaya with chicken and shrimp (\$13.50). The sides, which are all \$3.95, include collard greens with smoked turkey, and macaroni and cheese. Pound cake (\$5) and New Orleans bread pudding (\$6) are the stars of the dessert menu.

Part of the New Orleans tradition, Amoy says, is music. It's just as important as the food. She says she regularly has a two-piece jazz band in to play their small space, and hopes to soon expand to blues music. Check their Facebook page for upcoming events such as a crawfish and shrimp boil, and BYOB happy hours.

Amoy's Cajun Creole & American Restaurant

40 Orange St., New Haven 203-691-7984, facebook.com/amoysrestaurant

Hours: Tue.-Fri. 4-9 p.m., Sat. 4-9:30 p.m. Closed Sun.-Mon.

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Fairfield County

Amba Vilas Palace • Indian • EP Dedicated to creating the finest-quality products by using only the very best ingredients from around the world. • 54 Pembroke Road, Danbury, 203-746-6425 ambavilaspalace.com. Closed Mon. L D, \$\$

Aranci 67 • Italian • EP Excellent Sorrento-style Italian food made by the former chef at Le Fontane. Menu includes bestin-class pasta dishes. • 142 Old Ridgefield Road, Wilton, 203-587-1300 aranci67.com. Closed Sun. D, L (Mon.-Fri.), \$\$, WA

Archie Moore's Bar & Restaurant • American • EP Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 48 Sanford St., Fairfield, 203-256-9295 archiemoores.com. Open daily. L D LS, \$

Artisan • New England • EP A farm-to-table restaurant with New England-inspired seasonal cuisine. • 275 Old Post Road, Southport, 203-259-2800 artisansouthport.com. Open daily, L D SB, \$\$, WA

Bailey's Backyard • Farm to Table • EP A farm-totable restaurant in a polished, relaxed atmosphere. • 23 Bailey Ave., Ridgefield, 203-431-0796 baileysbackyard.com. Closed Mon. L D SB, \$\$\$

Bar Sugo • Italian • EP RC This beloved Italian restaurant hills itself as the place where "modern Italian meets peasant food." That philosophy shines through in its delicious offerings. • 102 Wall St., Norwalk, 203-956-7134 barsugo.com. Open daily. D SB, \$\$, WA

Barcelona Restaurant & Wine Bar . Spanish Mediterranean • EP Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 4180 Black Rock Tpke., Fairfield, 203-255-0800; 222 Summer St., Stamford, 203-348-4800; 515 West Ave., Norwalk, 203-854-5600 barcelonawinebar.com. Open daily. L D LS SB, \$\$

bartaco • Mexican • EP Enjoy unique taco recipes and a wide variety of tequilas on the patio at this seaside bar. • 20 Wilton Road, Westport, 203-222-8226 bartaco.com. Open daily. L D, \$, E

Basso Cafe • Mediterranean Casual fine dining establishment offering Mediterranean Latin fusion cuisine in a cozy and chic atmosphere. Bar offers a full wine, beer and craft cocktail list. • 124 New Canaan Ave., Norwalk, 203-354-6566 www.bassobistrocafe.com, Closed Mon, L (Tues.-Sat.), D. \$\$\$

Bernard's • French • EP RC Consistently serving perfectly executed seasonal entrées in an elegant country setting. Wine Spectator Award of Excellence. • 20 West Lane, Ridgefield, 203-438-8282 bemardsridgefield.com. Closed Mon. L D SB, \$\$\$, E, WA

The Blind Rhino • American • EP Sports bar features a small but diverse and flavorful menu, plus a shuffleboard table and 27 big-screen TVs. • 15 N. Main St., Norwalk, 203-956-7243 theblindrhino.com. Open daily. L (Fri.-Sun.), D, SB, \$

Bloodroot • Vegetarian • EP RC Offers a seasonal menu that might include Vietnamese summer rolls, the Bloodroot burger and Mexican mole. • 85 Ferris St., Bridgeport, 203-576-9168 bloodroot.com. Closed Mon. L (Tues., Thurs.-Sat.) D SB, \$\$, WA

Bodega Taco Bar • Mexican • EP Offers up inventive, doingtheir-own-thing fare described as "Modern Mexican with an Urban Beach Vibe." • 1700 Post Road, Fairfield, 203-292-9590 bodegatacobar.com. Open daily. L, D, LS (Fri.-Sat.), SB, \$

Brasitas • Latin Fusion • EP Latin fusion cuisine coupled with tropical decor and authentic Latin American traditions and values. • 954 E. Main St., Stamford, 203-323-3176; 430 Main Ave., Norwalk, 203-354-7329 brasitas.com. Open daily. L D, \$\$\$

Brick + Wood • Pizza/Italian • EP This artisan pizza emporium offers some of the best Napolitano-style pizza in the state. • 1275 Post Road, Fairfield, 203-939-1400 lovelifeandpizza.com. Closed Mon. L, D, \$\$

Butcher's Best Country Market • Deli Meats are handselected, trimmed and cooked, prepared take-home or in your favorite sandwich to go. Traditional and special salads are also available. • 125 S. Main St., Newtown, 203-364-0013 butchersbestmarket.com. Closed Sun. L, \$

The Capital Grille • Steak • EP RC Located in the heart of downtown Stamford this classic-style steakhouse serves dry-aged porterhouse as well as creative seafood dishes like citrus-glazed salmon. • 230 Tresser Blvd., Stamford, 203-967-0000 thecapitalgrille.com. Open daily. L (Mon.-Fri.) D, \$\$\$, E, WA

Casa Villa • Mexican • EP Robust, authentic Mexican cuisine served in the relaxed atmosphere normally only found south of the Rio Grande. • 182 W. Main St., Stamford, 203-323-1721 casavillarestaurant.com. Open daily. L, D, LS (Fri.-Sat.), \$, WA

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Average entrée prices are based on dinner entrées: \$ — inexpensive (under \$15); \$\$ — moderate (\$15-\$25); \$\$\$ — expensive (over \$25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access); EP = 2017 Experts' Pick RC = 2017 Readers' Choice

A monthly look at some of what's new and exciting on the Connecticut dining scene

Thigh High Chicken Co., Ansonia Move over Chickfil-A. Connecticut now has its own quick-service restaurant specializing in chicken sandwiches. The sandwiches here feature only thigh meat, which owners Robert Dunn and Benigno Fronsaglia and culinary director Glen Rosengrant say creates a juicier sandwich. The chicken is 100-percent hormone free, antibiotic free, free range and grain fed. The company's slogan says it all: "Give the breasts a rest ... Try our thighs." 203-516-5099, thighhighchicken.com

The Cook & the Bear, West Hartford The muchanticipated culinary mashup between Jamie McDonald, the pitmaster behind Bear's Smokehouse, and Tyler Anderson, the chef and owner of Millwright's, arrived in West Hartford's Blue Back Square in July. According to the restaurant's Facebook page, it will combine "Mr. McDonald's award-winning pit barbecue ... with the inspired New England fine dining cuisine featured at Millwright's." 860-595-3345, thecookandthebear.com

Chango Rosa Tacos, Hartford Another restaurant from Bear's Smokehouse owners Jamie and Cheryl McDonald opened in June at Hartford's Union Station. Chango Rosa combines Latin American street foods with the smoked meats featured at Bear's. Menu items include empanadas, pupusas, enchiladas, arepas and tacos. It's the latest in a budding restaurant empire that includes several Bear's restaurants as well as The Blind Pig Pizza Co. and other ventures in the Hartford area. 860-438-8746, changorosa.com

Shearwater Coffee Bar, Fairfield Started as a small-batch, organic coffee roaster in 2013, this summer Shearwater launched its own coffeehouse in the Brick Walk section of Fairfield. The cafe features Shearwater's celebrated coffee roasts. It offers pour-over coffee, cappuccinos and other espresso drinks, as well as coldbrew coffee and nitro cold-brew coffee on tap. Beyond the coffee, there are pastries from Huckleberries Artisan Pastries in East Norwalk, among them flourless fudge brownies, seasonal shortcakes and turnovers. 203-955-1098, shearwatercoffeeroasters.com

Cricket Car Hop, Stratford This isn't so much a new restaurant as a rebirth of an old one. The original Cricket Car Hop closed in 2004 after a 45-year-run. Now, Stacey DiCostanzo, who worked at the original Cricket, has reopened the classic hot dog joint with its original recipes. Hot dogs, burgers, fries and shakes are the name of the game here, just like they were back in the day. facebook.com/stratfordcricket

Know of a new Connecticut restaurant? Email Erik Ofgang at eofgang@connecticutmag.com.

| dining guide | fairfield county

Char • American • EP Contemporary American restaurant that has a menu that changes seasonally and sources local meats, produce and cheese whenever possible. • 2 South Water St., Greenwich, 203-900-1100 charct.com. Open daily. L (Mon.- Fri.) D, \$\$

Coalhouse Pizza • Pizza • EP Besides coal-fired pizza, the jazz-themed menu also includes wraps, burgers and plates, and an extensive draft selection. • 85 High Ridge Road, Stamford. 203-977-7700 coalhousepizza.com. Open daily. L D, \$\$, WA

Coromandel Cuisine of India • Indian • EP Wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, 203-662-1213; 316 South Main St., Newtown, 203-426-7143; 68 Broad St. Stamford, 203-964-1010; 17 Pease Ave., Southport, 203-259-1213 coromandelcuisine.com. Open daily. L D SB, \$\$, WA

Crave • American • EP RC Dishes like eggplant stack, fish tacos, the Crave 52 Burger, meatball and lobster ravioli are served in an atmosphere that provides a seamless extension from elegant dining into a stylish, attractive bar setting. • 52 Sanford St., Fairfield, 203-292-8080 crave52.com. Open daily. L D SB, \$\$, E, WA

Elm • American • EP World-class chef Brian Lewis makes culinary magic here — with the freshest local, top-quality ingredients — in an elegant minimalist environment. And there's a great Sunday brunch. • 73 Elm St., New Canaan, 203-920-4994 elmrestaurant.com. Closed Mon. D SB. \$\$\$. WA

F.I.S.H. • Seafood • EP This mod-elegant restaurant features a variety of excellently prepared seafood favorites and a special section of the menu that lets you choose your fish and how it's cooked. • 245 Bedford St., Stamford, 203-724-9300 fishstamford.com. Open daily. L (Mon.-Thurs.) D, \$\$\$, WA

The Fez • Moroccan • EP In addition to excellent Moroccan fare-with small plates (kabobs, falafel salad) and large (slowbraised lamb shank, swordfish tagine)—The Fez serves up equally as eclectic live music nightly. • 227 Summer St., Stamford, 203-324-3391 thefez1.com. Open daily. L (Mon.-Fri.) D LS, \$\$, E

Flipside Burgers & Bar • American Flipside features creative burgers, appetizers, salads & cocktails. Happy Hour Monday-Saturday 3-6pm in the bar featuring 1/2 priced drinks & \$3 small plates. • 1125 Post Road, Fairfield, 203-292-8233 flipsiderestaurant.com. Kitchen open daily. L D, \$\$ Frank Pepe Pizzeria Napoletana • Pizza While worldfamous white clam pizza is the standout, just about any pie here is worth the wait. • 238 Commerce Drive, Fairfield, 203-333-7373; 59 Federal Road, Danbury, 203-790-7373 pepespizzeria.com. Open daily. L D, \$, WA

Geronimo Tequila Bar & Southwest Grill • Southwestern Fusion • EP Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 2070 Post Road, Fairfield, 203-955-1643 geronimobarandgrill.com. Open daily. L D LS, \$\$

The Hideaway • Pub • EP Seafood apps, Southwestern specialties and a bar with an extensive beer selection and late-night pub menu, plus trivia on Wednesdays and live music every weekend. • 30 Grove St., Ridgefield, 203-438-7676 thehideawayridgefield.com. Open daily. L D LS, \$, E

Homestead Inn — Thomas Henkelmann • French Upscale French restaurant features impeccable service, comfortable surroundings, an extensive wine list and creative French food. • 420 Field Point Road, Greenwich, 203-869-7500 homesteadinn.com/thomas-henkelmann. Closed Sun.-Mon. L (Tues.-Fri.), D, \$\$\$

Hoodoo Brown BBQ • American • EP RC This laid-back barbecue bar and restaurant features a delicious blend of Texas, Kansas City, Carolina and other styles that will leave you craving more. • 967 Ethan Allen Hwy., Ridgefield, 203-438-6033 hoodoobrownbbq.com. Closed Mon. D, \$\$, WA

Ibiza Tapas Danbury • Tapas • EP Surround yourself with the sights, sounds, flavors and scents of Spain, with both hot and cold as well as traditional and modern tapas. • 93 Mill Plain Road, Danbury, 203-616-5731 ibiza-tapas.com. Closed Mon. D, LS (Fri.-Sat.), \$, WA

Ichiro · Sushi · EP Ichiro offers a combination of Asian fusion, sushi and hibachi entrees. Enjoy the full-service bar and the shows put on by the hibachi chef. • 69 Newtown Road, Danbury, 203-792-8881 ichirodanbury.com. Open daily. D, LS (Fri.-Sat.), \$\$

Joseph's Steakhouse • American • EP Known for a New York-style steakhouse experience with gems such as prime dry-aged beef. • 360 Fairfield Ave., Bridgeport, 203-337-9944 josephssteakhouse.com. Open daily. L (Mon.-Fri.) D, \$\$\$, WA

Kawa Ni • Asian • EP A creative interpretation of pan-Asian cuisine and culture, styled after a Japanese pub and using locally grown ingredients. • 19A Bridge Square, Westport, 203-557-8775 kawaniwestport.com. Closed Mon. L (Tues.-Sat.) D LS (Tues.-Sat.), \$\$\$

Kotobuki Japanese Cuisine • Sushi • EP Rated "one of the best sushi restaurants" by Zagat for the past two decades, Kotobuki offers high-quality, classically prepared and authentic Japanese food. • 457 Summer St., Stamford, 203-359-4747 kotobukijapaneserestaurant.com. Closed Mon. L (Tues.Fri.) D, \$\$

l'escale • French • EP A stylish, romantic dining room overlooking Greenwich Harbor that serves superb Provençal cuisine. • 500 Steamboat Road, Delamar Greenwich Harbor, Greenwich, 203-661-4600 lescalerestaurant.com. Open daily. B L D LS SB, \$\$, WA

Liana's Trattoria • Italian • EP Traditional Italian cuisine served in the atmosphere of an authentic Italian bistro. • 591 Tunxis Hill Road, Fairfield, 203-368-1235. Closed Sun.-Mon. D, \$\$\$, WA

Little Barn • Pub • EP Burgers, tacos and farm-fresh salads, served up in a casual atmosphere with an outdoor patio and fireplace. • 1050 Post Road E., Westport, 203-557-8501 littlebarnct.com. Open daily. L D, \$\$, E

Little Pub • American • EP Great food, generous drinks, seasonal menus and a lively pub atmosphere where you'll feel right at home. • 59 Ethan Allen Hwy., Ridgefield, 203-544-9222 littlepub.com. Open daily. L D, \$\$

Local Kitchen and Bar • American • EP Craft beer is the name of the game here with more than 30 lines including rare local, national and international gems. There is also a full menu of classic American cuisine. • 68 Washington St., Norwalk, 203-957-3352; 85 Mill Plain Road, Fairfield, 203-955-1919 sonolocal.com, fairfieldlocal.com, Open daily, L D SB, \$\$, WA

Luc's Cafe • French • EP An authentic French bistro offering non-stop service from 11 a.m. on, with terrace dining available in the warmer months. • 3 Big Shop Lane, Ridgefield, 203-894-8522 Jucscafe.com, Closed Sun, L.D. \$\$\$, E

Mama's Boy · Southern · EP A "southern table and refuge" with favorites from classic shrimp and grits to countryfried game hen. Brunch available Sat.-Sun. • 19 N Water St., South Norwalk, 203-956-7171 mamasboyct.com. Open daily, L. (Mon.-Fri.), D. (Mon.-Sat.), SB, \$\$\$



Match . American . EP RC The farm-fresh, seasonal menu at this upscale SONO restaurant changes daily but always offers something intriguing. • 98 Washington St., South Norwalk, 203-852-1088 matchsono.com. Open daily. D L (Wed.-Fri.), \$\$\$

Mecha Noodle Bar . Asian . EP RC Serves some of Asia's most comforting dishes, from Vietnamese pho to Japanese ramen and riffs on food that can be found in the streets of Southeast Asia. . 116 Washington St., South Norwalk, 203-295-8718; 1215 Post Road, Fairfield, 203-292-8222 mechanoodlebar.com. Open daily. L D, \$

Mezon • Mexican • EP RC An inventive fusion of Spanish, Latin American, and Caribbean-inspired dishes to transport you to a time of tradition, passion, flavor and soul. . 56 Mill Plain Road, Danbury, 203-748-0875 mezonct.com. Open daily. L D SB, \$

Mill Street Bar & Table, Greenwich . American . EP Seasonally driven menu from the Northeast land and sea, with two dining rooms, an oyster bar, a full-service bar, comfy cocktail lounge and heated patio. . 230 Mill St., Greenwich, 203-813-3323 millstreetct.com. Closed Sun.-Mon. D. \$\$\$

Paci • Italian Exceptional Italian cuisine which redefines classic dishes while creating new ones using the highest quality of fresh organic ingredients. • 96 Station St., Southport, 203-259-9600 pacirestaurant.com. Closed Sun. & Mon. D, \$\$\$, WA

Pho Saigon, Bridgeport • Vietnamese • EP The unpretentious, out-of-the-way gem serves up generous portions of authentic, traditional pho. . 1275 Iranistan Ave., Bridgeport, 203-334-8812. Open daily. L D, \$

Pho Vietnam • Vietnamese • EP RC A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Road, Danbury, 203-743-6049 phovietnamrestaurant.com. Open daily. L D, \$\$, WA

Pink Sumo • Sushi • EP RC Specializes in world-class sushi and sashimi, using only the freshest seafood and ingredients. • 4 Church Lane, Westport, 203-557-8080 pinksumoct.com. Open daily. L D, \$\$

Positano Ristorante • Italian This restaurant has been owned and operated by the Scarpati family for more than 15 years. Owner and chef Giuseppe Scarpati was born on the island of Ponza, Italy, and his cuisine focuses on all-natural cooking, with fresh fishes, meats, fruits, vegetables, and aromatic herbs. • 27 Powers Court, Westport, 203-454-4922 positanosrestaurantwestport.com. Open daily. L D SB, \$\$, E

Redding Roadhouse • American This cozy, classic-style pub features seafood and meat classics as well as an assortment of artisan cheeses, a good beer list and specialty cocktails. • 406 Redding Road, Redding, 203-938-3388 thereddingroadhouse.com. Open daily. L D SB, \$\$, E, WA

Roberto's . Italian . RC Excellent Italian food with attentive service, plus catering and a full-service banquet facility. . 505 Main St., Monroe, 203-268-5723 robertosmonroe.com. Open daily. L (Sun.), D, \$\$

Sal e Pepe Contemporary Italian Bistro • Northern Italian • RC Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. . 97 South Main St., Newtown, 203-426-0805 salepeperestaurant.com. Open daily. L D, \$\$, WA

The Schoolhouse at Cannondale .

American • EP With the motto "Fine. Fresh. Simple," the owners seek out the best sources of ingredients and treat them simply and with respect. . 34 Cannon Road, Wilton, 203-834-9816 schoolhouseatcannondale.com. Closed Mon. L (Fri., Sat) D (Wed., Fri., Sat.) SB, \$\$\$

Shiki Hana · Sushi · EP This low-key restaurant offers a variety of sushi rolls, hibachi dishes and Japanese bento meals. • 222 Post Road, Fairfield, 203-259-5950 shikihanafairfield.com. Open daily. L (Mon.-Sat.) D, \$\$

The Sitting Duck Tavern . American Neighborhood tavern committed to using regionally and locally grown produce and products. . 3694 Main St., Stratford, 203-873-0871 sittingducktavem.com. Open daily, L D LS SB, \$\$

South End • American • EP South End's food philosophy is a simple one; uncomplicated, seasonal, flavorful food, with an atmosphere that is casual. • 36 Pine St., New Canaan, 203-966-5200 southendnewcanaan.com. Open daily. L (Wed.-Sat.), D SB, \$\$\$, E

The Spinning Wheel • American • RC Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a newly renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpke., Redding, 203-664-4000 swredding.com. Open daily. L (Thurs.-Sat.) D, \$\$\$, WA

Stanziato's . Pizza . EP Wood-fired pizza made using organic, seasonal ingredients from local farms and artisans. • 35 Lake Ave. Ext., Danbury, 203-885-1057 stanziatos.com. Closed Sun. L (Mon.-Fri.), D, \$, WA

Tequila Mockingbird . Mexican The food here is made with traditional ingredients when possible, including imported chiles. Tequila is taken seriously as well, with bartenders receiving tequila training in Mexico. . 6 Forest St., New Canaan, 203-966-2222 tequilamockingbirdnc.com. Open daily. D, \$\$

Thali . Indian . EP The ambiance in each of Chef Prasad Chirnomula's restaurants is unique, but what ultimately distinguishes them is the flavorful food. 296 Ethan Allen Hwy., Ridgefield, 203-894-1080 thali-ridgefield.com. Open daily. L, D, LS (Fri.-Sat.), SB, \$\$

Toro · Sushi · EP RC Japanese and Asian cuisine with a modern flair and a hibachi chef to provide live entertainment. 28 Church Hill Road, Newtown, 203-364-0099 tororestaurantnewtown.com. Open daily. L D LS (Fri.-Sat.), \$\$

Valencia Luncheria • Latin American • EP Venezuelan cuisine served up in large portions in a bright, relaxed atmosphere. • 164 Main St., Norwalk, 203-846-8009 valencialuncheria.com. Open daily. B L D, \$\$

Wafu Asian Bistro • Asian Upscale dining with a frequently changing menu that utilizes local ingredients. • 3671 Post Road, Southport, 203-254-2288 wafuasianbistro.com. Open daily. L.D. \$

Walrus + Carpenter • Barbecue • EP Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport, 203-333-2733 walruscarpenterct.com. Open daily. L D, \$\$, WA

Washington Prime • American • EP The land and sea menu has elements of Americana with cross-cultural influences. The restaurant also boasts an impressive beverage program. • 141 Washington St., South Norwalk, 203-857-1314 washingtonprimect.com. Open daily. L (Wed.-Sun.) D, \$\$, WA

The Whelk . Seafood . EP Upmarket, sophisticated seafood with a distinct culinary voice. • 575 Riverside Ave., Westport, 203-557-0902 thewhelkwestport.com. Closed Sun.-Mon. L (Tues.-Thurs.), D, \$\$\$

Hartford County

Apricots Restaurant & Pub • American • EP Contemporary cuisine featuring regional American products as well as a selection of items from Europe and the Far East. • 1593 Farmington Ave., Farmington, 860-673-5405 apricotsrestaurant.com. Open daily, L.D. \$\$

@the Barn • American This 170-seat, 4,000-squarefoot ultra-sleek steakhouse and wine bar features multiple dining areas, steaks, seafood, small plates and a wine list selected by a certified sommelier, as well as a wide array of martinis, specialty cocktails and craft beers. • 17R E. Granby Road, Granby, 860-413-3888 atthebarngranby.com. Closed Mon. L D (Tues.-Sun.), \$\$, WA

Avert Brasserie • French • EP Owned by two chefs who in recent years have been making the Connecticut foodie world sit up and take notice, this restaurant offers beautiful food combined with imagination, perfectionism and zest. . 35 LaSalle Road, West Hartford, 860-904-6240 avertbrasserie.com. Open daily. L D, LS, \$\$, WA

Barcelona Restaurant & Wine Bar . Spanish Mediterranean • EP Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. 971 Farmington Ave., West Hartford, 860-218-2100 barcelonawinebar.com. Open daily. L (Mon.-Sat.) D LS, \$\$, E, WA

Bricco Trattoria . Italian . EP Creates the feel of an Italian farm house or vineyard home, with simple, fresh and delicious food and time-honored recipes. • 124 Hebron Ave., Glastonbury. 860-659-0220 billygrant.com. Open daily. L (Mon.-Sat.) D, \$\$\$

Carbone's Kitchen . Italian Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. . 6 Wintonbury Mall, Bloomfield, 860-904-2111 carboneskitchen.com. Open daily. L (Mon.-Fri.) D, \$\$, WA

Carbone's Ristorante . Italian This old-school, finedining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster risotto, grilled veal chop and eggplant, chicken and veal parmigiano. • 588 Franklin Ave., Hartford, 860-296-9646 carbonesct.com. Closed Sun. L (Mon.-Fri.) D, \$\$\$, WA



| dining guide | hartford county

The Corner Pug • Irish Pub • EP Classic favorites at this pug-themed pub include shepherd's pie, hot grilled Reubens, creamy chicken pot pies with flaky crusts, and authentic English fish and chips. • 1046 New Britain Ave., West Hartford. 860-231-0241 cornerpug.com. Open daily. L D SB, \$

Costa del Sol • Spanish/Mediterranean • EP Galician restauranteur Jose "Pepe" Feijoo incorporates the old and the new, breathing new life into a cuisine rich in Spanish heritage, with a focus on tapas and seafood. Tapas bar, sun rooms, patio, private function room and a small market. • 901 Wethersfield Ave., Hartford, 860-296-1714 costadelsolhartford.com. Closed Mon. L (Tues.-Fri.) D, \$\$\$

Cottage Restaurant & Cafe • American • EP Familyowned, European-style restaurant offers unique, seasonally inspired dishes and a wide selection of wines, martinis and cocktails. • 427 Farmington Ave., Plainville, 860-793-8888 cottagerestaurantandcafe.com. Closed Sun. & Mon. L (Tues.-Fri.), D, \$\$

Firebox • New American • EP Firebox boasts a seasonal, Connecticut farm-inspired menu including seared Stonington scallops and Connecticut farmraised lamb. • 539 Broad St., Hartford, 860-246-1222 fireboxrestaurant.com. Open daily. L (Mon.-Fri.) D, \$\$, E, WA

Frank Pepe Pizzeria Napoletana • Pizza While worldfamous white clam pizza is the standout, any pie here is worth the wait. • 1148 New Britain Ave., West Hartford, 860-236-7373; 221 Buckland Hills Drive, Manchester, 860-644-7333 pepespizzeria.com. Open daily. L (Mon.-Fri.) D, \$, WA

GoldBurgers • Burgers • EP The big (with a capital B) juicy specialties at GoldBurgers are all made with locally sourced beef and include the venue's namesake, the GoldBurger, a monster of a burger made with two patties and crowned by potato chips. . 1096 Main St., Newington, 860-665-0478. Open daily. L D, \$, WA

J. Gilbert's • Steak • EP Quality ingredients and honest food, like prime wood-fired steaks and seafood, in a luxe, yet warm, atmosphere. • 185 Glastonbury Blvd., Glastonbury, 860-659-0409 jgilberts.com. Open daily. D, \$\$\$

JV's Taproom • Pizza / Bar Bar/pub spotlights steak and wood-fired pizza along with craft beers and specialty cocktails in a casual setting. Rebel Dog Coffee Co., located in the same building, serves up specialty coffees and breakfast sandwiches. • 393 Farmington Ave., Plainville, 860-793-8809 jvstaproom.com. Closed Mon. D, SB, \$, WA

Max Downtown • American • EP Features global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. Wine Spectator Award of Excellence. • 185 Asylum St., Hartford, 860-522-2530 maxrestaurantgroup.com. Open daily. L (Mon.-Fri.) D LS, \$\$\$, WA

Max Fish . Seafood Lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, 860-652-3474 maxfishct.com. Open daily. L (Mon.-Sat.) D LS, \$\$

Max's Oyster Bar • Seafood • EP Modern renditions of classic American seafood in an atmosphere reminiscent of a big-city ovster bar. • 964 Farmington Ave., West Hartford, 860-236-6299 maxrestaurantgroup.com/oyster. Open daily. L, D, LS (Sat.), \$\$\$

Metro Bis • American • EP It has a lovely new home at Simsbury 1820 House, but the focus hasn't changed classically grounded innovation, seasonally oriented and ever open to a playful riff or two. • 731 Hopmeadow St., Simsbury, 860-651-1908 metrobis.com. Closed Sun. L D, \$\$, WA

Millwright's Restaurant and Tavern •

American • EP Tyler Anderson dazzled us for years at The Copper Beech Inn. Now, he's wowing all comers at this sparkling restaurant. • 77 West St., Simsbury, 860-651-5500 millwrightsrestaurant.com. Closed Mon.-Tues. D, \$\$\$, WA

Monte Alban • Mexican • EP Low-key spot for Mexican staples like tacos, burritos and enchiladas, plus breakfast and outdoor tables. • 531 Farmington Ave., Hartford, 860-523-7243 montealbanhartford.com . Open daily. B L D SB, \$

Murasaki • Sushi • EP Well known for its outstanding sushi and sashimi creations, Murasaki also offers a selection of American foods served in the Japanese style. • 23 LaSalle Road, West Hartford, 860-236-7622 murasakijapaneserestaurant.com. Closed Mon. L (Tues.-Sat.), D. \$\$

ON20 • Contemporary French / American • EP Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, 860-722-5161 ontwenty.com. L (Mon.-Fri.) D (Wed.-Sat.) L D, \$\$\$, E

Pho 501 • Vietnamese • EP Dedicated to keeping it simple, with the best soups and authentic Vietnamese family recipes. • 501 Main St., East Hartford, 860-569-3700 pho.com/east-hartford-ct/pho-501. Closed Mon. L D, \$

Plan B Burger Bar • Burgers Gourmet burgers and a wide selection of beers and bourbons. • 120 Hebron Ave. #6, Glastonbury, 860-430-9737 planbburger.com. Open daily. L D LS, \$, WA

Republic • Gastropub • EP Handcrafted beers, boutique wines and small-batch bourbons are offered at this high-end pub. • 39 Jerome Ave., Bloomfield, 860-216-5852 republicct.com. Open daily. L (Mon.-Fri.) D LS, \$\$

Rooster Co. • American • EP Rotisserie chickens made to perfection are the heart and soul of menu here. . 1076 Main St., Newington, 860-757-3969 roostercompany.net. Open daily L D, \$\$, WA

Ruth's Chris Steakhouse . Steak Billed as "the steak that speaks for itself" the steaks served here are USDA Prime. . In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, 860-666-2202 ruthschris.com. Open daily. L (Sun.) D, \$\$\$, WA

Smokin' with Chris • Barbecue • EP Specializes in barbecue and other smoked meats, but also offers specialty salads, seafood and vegetarian dishes. . Southington, 860-620-9133 smokinwithchris.com. Closed Mon. L D, \$\$, E

Staropolska • Polish • EP Authentic homemade Polish cuisine prepared fresh daily and an in-house bar. • 252 Broad St., New Britain, 860-612-1711 staropolska.net, Closed Mon, L D. \$\$

Sushi Red • Sushi • EP Offers up delicious, fresh, handcrafted sushi in a quiet, intimate setting. • 450 East St., Plainville, 860-410-1829. Closed Sun. L D, \$

Treva • Italian • EP Cuisine is inspired from central and upper Italy, with seasonal varieties and unique nightly specials. • 980 Farmington Ave., West Hartford, 860-232-0407 trevact.com. Open daily. L, D, LS (Fri.-Sat.), \$\$

Trumbull Kitchen • American "Global comfort food" is served at communal tables at this sophisticated city brasserie. Wine Spectator Award of Excellence. • 150 Trumbull St., Hartford, 860-493-7417 maxrestaurantgroup.com. Open daily. L (Mon.-Sat.) D LS, \$\$, E

Vinted Wine Bar & Kitchen • Tapas This exciting restaurant in Blue Back Square serves 68 wines by the glass along with an ambitious small-plates menu. • 63 Memorial Road, West Hartford. 860-206-4648 vintedwinebar.com. Open daily. D, \$\$, WA

Litchfield County

Alpenhaus Restaurant and Steinbock Tavern •

German Restaurant offers authentically prepared German food such as pan fried chicken schnitzel and Bavarian suerbraten; downstairs tayern has the atmosphere of a Bayarian-style beer hall • 59 Banks St. New Milford 860-799-5557 alnenhauset com. Closed Mon. L (Fri.-Sun.), D, SB, \$\$, WA (restaurant)

Arethusa al Tayolo • New American • FP RC This high-flying country restaurant serves sparkling dishes like butter-poached halibut with crab paella, rack of lamb and a glorious reinvention of Peking duck. • 828 Bantam Road, Bantam, 860-567-0043 arethusaaltavolo.com. Open Thurs.-Sun. D, \$\$\$, WA

Carole Peck's Good News Cafe • New American • EP Chef Carole Peck offers original dishes like warm crab taco and chicken tagine. • 694 Main St. S., Woodbury, 203-266-GOOD good-news-cafe.com. Closed Tues. L D, \$\$

The Cookhouse • Barbecue • EP "Slo-smoked" babyback ribs and pulled pork are the name of the game here. • 31 Danbury Road (Route 7), New Milford, 860-355-4111 thecookhouse.com. Open daily. L D, \$\$, WA

Hidden Valley Eatery • American • EP Locally sourced comfort food with a number of vegetarian options. Seasonal dinner menu changes nightly. • 88 Bee Brook Road, Washington Depot, 860-619-0660 hiddenvalleyeatery.com. Closed Tues. B, L, D (Fri.-Sat.), \$\$

The Hopkins Inn • Austrian/American • EP A country inn with an Old World atmosphere known for wiener schnitzel, backhendl and fresh-caught trout. • 22 Hopkins Road, Warren, 860-868-7295. Closed Mon. B L (Tues.-Sat.) D, \$\$\$

Litchfield Saltwater Grille • Seafood Casual and fine dining with seafood, raw bar, meat, vegetarian and kids menu options. Happy hour is Mon.-Fri 4-6 p.m., and the lounge is open late Fri. & Sat. Outdoor patio and private dining available. • 26 Commons Drive, Route 202, Litchfield, 860-567-4900 litchfieldsaltwatergrille.org. Open daily. \$\$, E, WA



Join us... Wednesdays for Ladies Night and Thursdays for 3 Course Pre Fixe Dinner



Mountainside Café • Farm to Table Modern rustic cafe offers up a fresh approach to American classics, such as the Country Burger and the Johnny Cash Skillet, in a warm and casual atmosphere. • 251 Route 7 South, Falls Village, 860-824-7876 mountainside.com/cafe. Open daily. B L D SB, \$, WA

The Restaurant at Winvian Farm • French • EP Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Road, Morris, 860-567-9600 winvian.com. Closed Mon.-Tues. L D. \$\$\$. WA

RSVP • French • EP A "special concept" French restaurant, RSVP offers carefully selected five-course prix fixe meal. Alcohol is BYOB only, and dinner is by reservation only. • 7 Railroad St., West Cornwall, 860-672-7787 rsvp-restaurant.com. Open Fri-Sun. D, \$\$\$

West Street Grill • New American • EP An innovative restaurant with a star-studded clientele and menu to match. Serves wild fish, handmade pasta and organic salads. Wine Spectator Award of Excellence. • 43 West St., Litchfield, 860-567-3885 weststreetgrill.com. Open daily. L D SB, \$\$\$, E (on weekends), WA

The White Hart • Farm to Table • EP High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Road, Salisbury, 860-435-0030 whitehartinn.com. Open daily. L D SB, \$\$, WA

The White Horse Country Pub • American • EP RC Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones - shepherd's pie, fish-and-chips and bangers and mash. Outdoor dining in warmer months provides a delightful experience. • 258 New Milford Tpke., Washington, 860-868-1496 whitehorse-countrypub.com. Open daily. L D SB, \$\$, WA

Winvian • American • EP Simplicity and indulgence converge with fresh and spontaneous farm-to-table menus and an ecclectic wine selection. Reservations are required. • 155 Alain White Road, Morris, 860-567-9600 winvian.com. Closed Tues. L (Sat.-Sun.), D (Wed.-Mon.), \$\$\$

Middlesex County

Angelico's Lake House • American Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. Try the spinach risotto, roast prime rib, stuffed salmon or lobster ravioli with sautéed shrimp. • 81 North Main St., East Hampton, 860-267-1276 angelicoslakehouse.com. Open daily. L D LS SB, \$\$, E, WA

Baci Grill • Modern Italian Try house specialties like grilled mango-and-chipotle pork loin, chicken sausage and broccoli rabe pasta, Guinness skirt steak and scallop risotto at this casual, trendy restaurant. • 134 Berlin Road, Cromwell, 860-613-2224 bacigrill.com. Open daily. L D LS, \$\$, E, WA

The Blue Oar • Seafood • EP Open seasonally, with open-air dining and fresh-catch entrees. BYOB; cash only. • 16 Snyder Road, Haddam, 860-345-2994 blueoarct.wix.com. Open daily, Mother's Day weekend-Labor Day: Thurs.-Sun., Labor Day-end of Sept. L D. \$\$

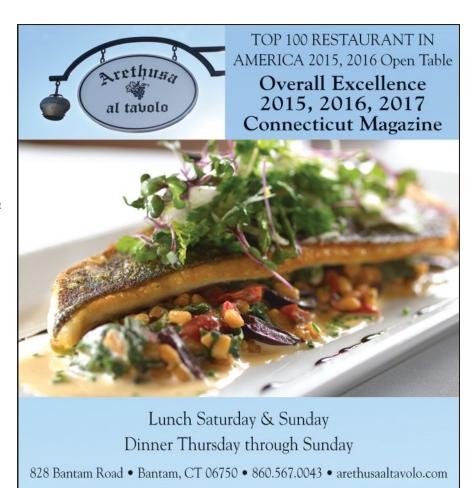
Celtic Cavern • Gastropub Middletown's first-ever gastropub, featuring 18 beers on tap and a dynamic menu designed to tempt every palate. • 45 Melilli Plaza, Middletown, 860-894-2954 http://www.celticcavern.com/. Open daily. L, D, \$\$

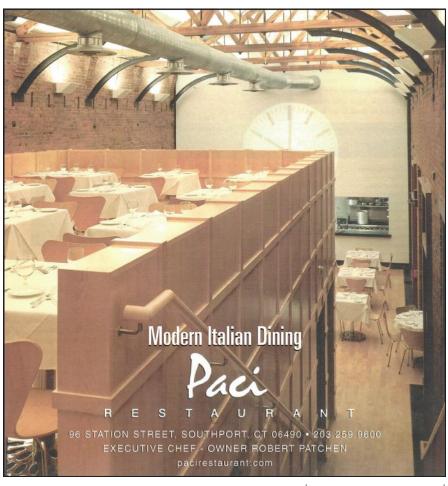
Chester's Barbecue • Barbecue • EP RC Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken. brisket and burnt ends. . 10 West Main St., Clinton, 860-669-6868 chestersbbq.com. Open daily. L D, \$\$

Cuckoo's Nest • Mexican • RC Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, Cajun shrimp and scallops for more than 35 years. • 1712 Post Road, Old Saybrook, 860-399-9060 cuckoosnest.biz. Open daily. L D SB, \$\$, E, WA

Dattilo Fine Italian at Water's Edge Resort and Spa • Italian Enjoy spectacular ocean views and Italian specialties like veal romano, wild mushroom arancini and lobster ravioli. And don't forget the award-winning Sunday brunch. • 1525 Boston Post Road., Westbrook, 860-399-5901 watersedgeresortandspa.com. Open daily. B L D SB, \$\$\$, E

Eli Cannon's Tap Room • Beer Bar • EP The Connecticut innovator of the modern beer bar, Eli Cannon's has been pouring sought-after brews since long before it was a trendy business model. Food favorites here include the famous nachos, chicken wings (there's 20 custom sauces), the classic cannon burger and the blackened chicken wrap. • 695 Main St., Middletown, 860-347-3547 elicannons.com. Closed Mon. L (Fri.-Sun.) D LS, \$\$, WA





| dining guide | middlesex county

Fresh Salt at Saybrook Point Inn • American • EP Drink in the glorious water view while savoring cioppino, merlot-braised short ribs, osso buco and Block Island swordfish. • 2 Bridge St., Old Saybrook, 860-395-2000 saybrook.com. Open daily. B L (Mon.-Sat.) D SB, \$\$\$, E, WA

The Griswold Inn • American The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. Wine Spectator Award of Excellence. • 36 Main St., Essex, 860-767-1776 griswoldinn.com. Open daily. L D SB, \$\$\$, E, WA

Iguanas Ranas Taqueria • Mexican • EP Affordable, fresh and authentic Mexican food served fresh and with home-style taste. • 484 Main St., Middletown, 860-346-8630 iguanasranastaqueriact.com. Closed Sun. L D, \$

It's Only Natural (ION) Restaurant • Vegetarian • EP Vegan/vegetarian offerings with a Southwestern bent, plus a full organic bar. • 606 Main St., Middletown, 860-346-9210 ionrestaurant.com. Open daily. L, D (Mon.-Sat.), SB, \$\$

The L&E French and Good Elephant Bistro • French / Vietnamese • EP The reopened L&E French offers bistro favorites and modern interpretations of classic dishes. Meanwhile, the elephant in this room is flavor-and lots of it. From five-spice duck to sushi-grade tuna, this restaurant serves the salty, sour, bitter and sweet flavors of Vietnamese cuisine. • 59 Main St., Chester, 860-526-5301 goodelephantcafe.com. Open Wed-Sat. D, \$\$

La Foresta • Italian • RC This big and beautiful ristorante serves garden-fresh, ingredient-driven fine Northern Italian cuisine. It also has a VIP wine cellar and one of the state's best wine selections. Lunch served Mon.-Fri. 11:30-2:30. • 163 Route 81, Killingworth, 860-663-1155 laforestarestaurant.com. Open daily. L (Mon.-Fri.) D, \$\$, WA

Lenny & Joe's Fish Tale • Seafood • EP This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Road, Westbrook, 860-669-0767 Ijfishtale.com. Open daily. L D, \$\$, WA

neighborhood restaurant housed in an old movie theater. Stonington sea scallops, wild salmon, organic chicken and heirloom vegetables top the menu. • 166 Main St., Old Saybrook, 860-395-5577 livsoysterbar.com. Closed Tues. D, \$\$, WA

Luce • American Have your aged steaks grilled over wood chips--there are 20 types to choose from. Offers seafood, an extensive wine list and a great bar atmosphere. • 98 Washington St., Middletown, 860-344-0222 lucect.com. Open daily. L D LS, \$\$, WA

Luigi's • Italian Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, prime rib and other dishes. • 1295 Boston Post Road, Old Saybrook, 860-388-9190 luigis-restaurant.com. Closed Mon. (except in July and Aug.). D, \$\$, WA

Mondo • Pizza • EP This casual, family-owned restaurant specializes in brick-oven, New York-style thin crust pizza. There is also a beer and wine bar. • 10 Main St., Middletown, 860-343-3300 mondomiddletown.com. Open daily L D, \$\$, WA

Puerto Vallarta • Mexican Authentic, traditional Mexican cuisine is prepared fresh daily - sometimes even at your table - mixing time-honored recipes with innovative culinary techniques. • 200 Main Metro Square, Middletown, 860-852-0080 puertovallartausa.com. Open daily. L D, \$\$

River Tavern • American • EP Farm-to-table pioneer Jonathan Rapp wears top toque at this town fixture. On the menu: made-to-order guacamole, grilled Stonington swordfish, New York strip. • 23 Main St., Chester, 860-526-9417 rivertavernrestaruant.com. Open daily. L D, \$\$

Rustica • Italian • EP The food is made fresh daily, from the pasta to the salads to the homemade desserts. Also offering a varied wine collection. • 189 Middlesex Turnpike, Chester, 860-526-9021 rusticact.com. Closed Mon. D, \$\$\$

New Haven County

116 Crown • American Tapas / Small Plates • EP Dine on sliders, pizzettes and charcuterie and cheese in a loungelike atmosphere — along with exciting and creative house cocktails. • 116 Crown St., New Haven, 203-777-3116 116crown.com. Closed Mon. D LS, \$\$, E, WA

Liv's Oyster Bar • Seafood • EP Liv's is a stylish, small

Adriana's . Italian . EP Old-fashioned Italian fare. served up in generous portions. • 771 Grand Ave., New Haven, 203-865-6474 adrianasnewhaven.com. Open daily. L (Mon.-Fri.), D, LS (Fri.-Sat.), \$\$, WA

Archie Moore's Bar & Restaurant • American • EP Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. 188½ Willow St., New Haven, 203-773-9870; 39 N. Main St., Wallingford, 203-265-7100; 15 Factory Lane, Milford, 203-876-5088; 17 Elizabeth St., Derby, 203-732-3255 archiemoores.com. Open daily. L D LS, \$

Baja's • Mexican • EP Casual, authentic Mexican food. • 63 Boston Post Road, Orange, 203-799-2252. Open daily. L D, \$\$, WA

Barcelona Restaurant & Wine Bar . Spanish Mediterranean • EP Hip restaurant serving Spanish and Mediterranean cuisine - including tapas, hot and cold. Wine Spectator Award of Excellence. • 155 Temple St., New Haven, 203-848-3000 barcelonawinebar.com. Open daily. D LS SB, \$\$, WA

Bella'Gio • Italian Classic and original recipies served up with the freshest ingredients and paired with a full variety of wine, beer and liquor. Padio dining available. • 835 W. Main St., Cheshire, 203-439-9175 bellagioct.com. Open daily. L (Mon.-Sat.) D, \$\$, WA

Bella's Café • American • EP Stylish and cozy cafe serves breakfast and lunch all day during the week, or brunch on weekends. • 896 Whalley Ave., New Haven, 203-387-7107 bellascafect.com. Closed Mon. B L SB. \$

Bin 100 • Mediterranean Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, 203-882-1400 bin100restaurant.com. Open daily. D SB, \$\$, E, WA

Cask Republic • American • EP Serious chef-crafted American fare as well as creative interpretations of globally inspired dishes with an inviting and fun vibe. • 179 Crown St., New Haven, 475-238-8335 caskrepublic.com. Open daily. L D, \$\$

Ceviche • Latin Fusion • EP Several styles of ceviche are offered here. In addition, the place features a variety of sizzling Latin dishes, cocktails and 30 types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Road, Middlebury, 203-527-7634 cevichelatinkitchen.com. Closed Mon. L (Wed.-Thurs.) D LS, \$\$, WA

Chaat House • Indian • EP The inspired, creative and scrumptions menu is full of healthy delicious. all-vegetarian dishes. • 315 York St, West Haven. 203-934-9676 indianasiangroceries.org. Closed Mon. L D, \$

Chip's Family Restaurant • American • EP Famous for its perfect pancakes. Chip's also has a creative lunch and dinner menu, and guests are welcome to BYOB. • 321 Boston Post Road, Orange, 203-795-5065 chipsrestaurants.com. Open daily. B L D, \$

Claire's Corner Copia • Vegetarian • EP Café-style spot offering globe-trotting dishes like organic-mushroom crêpes, Bengal curry, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, 203-562-3888 clairescornercopia.com. Open daily. B L D SB, \$, WA

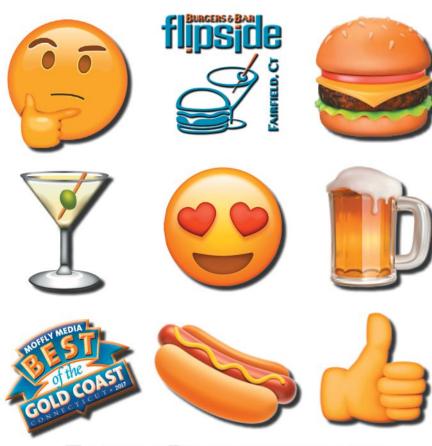
Consiglio's Restaurant • Classic Italian Family-owned and -run for more than 70 years, Consiglio's is known for classic homestyle favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, 203-865-4489 consiglios.com. Open daily. L (Tues.-Fri., Sun.) D, \$\$

Coromandel Cuisine of India • Indian • EP Wide range of tasty Indian fare is served in a small, tastefully done space. • 185 Boston Post Road, Orange, 203-795-9055 coromandelcuisine.com. Open daily. L D SB, \$\$, WA

Dino's Seafood • Seafood This family-run favorite of local North Haven diners for more than four decades prides itself on serving high-quality seafood with the taste of love and joy in every order. Customer favorites include strip clams, fritters, lobster rolls, and top-split hot dogs accompanied with a local craft beer. • 540 Washington Ave., North Haven, 203-239-5548 dinosseafood.com, Closed Mon, L.D. \$, WA

Donahue's Madison Beach Grille • Irish Pub • EP Casual shoreline dining serving up fresh seafood, homemade clam chowder and lobster bisque soups, premier salads and daily specials. Live music on the weekends. 1320 Boston Post Road, Madison, 203-318-8362 donahuesmadisonbeachgrille.com. Closed Mon. L D, \$\$, E

Elm City Social • American • EP Features creative and upscale pub-friendly fare in a visually impressive setting. There is also an assortment of excellent cocktails offered. • 286 College St., New Haven, 475-441-7436 elmcitysocial.com. Open daily. L D, LS, \$\$, WA



Frank Pepe Pizzeria Napoletana • Pizza While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, 203-865-5762 pepespizzeria.com. Open daily. L (Mon.-Fri.) D, \$, WA

G-Zen • Vegetarian • EP Focused on green business ethics, G-Zen offers up locally sourced vegetarian, vegan, organic and sustainable cuisine. • 2 E. Main St., Branford, 203-208-0443 g-zen.com. Closed Sun.-Mon. L (Sat.), D, \$\$, E

Geronimo Tequila Bar & Southwest Grill • Southwestern Fusion • EP Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, 203-777-7700 geronimobarandgrill.com. Open daily. L (Mon.-Sat.) D, \$\$

Goodfellas Restaurant • Italian • EP RC The extensive menu is a veritable Best Hits of Italy, featuring pastas and gnocchi, pork chop Milanese, steak pizzaiola, veal saltimbocca and the chef's signature filet cognac. • 702 State St., New Haven, 203-785-8722 goodfellasrestaurant.com. Open daily. L D, \$\$, WA

Heirloom • Modern Continental • EP Seasonal Farm & Coastal menu draws its inspiration from the New England pantry with fresh ingredients sourced from regional heritage growers and artisan suppliers. Expansive international wine collection. . The Study at Yale, 1157 Chapel St., New Haven, 203-503-3919 heirloomnewhaven.com. Open daily. B L (Mon.-Sat.) D SB, \$\$, WA

Home • American Whether in the main "dining room" or the "living room" lounge. Home offers up locally sourced food and a wide selection of regional craft brews to make its guests feel comfortable and comforted. • 1114 Main St., Branford, 203-483-5896 www.homerestaurantct.com. Closed Mon. L D, \$\$, E

Ibiza Tapas • Tapas • EP Enjoy a taste of Spain with a wide variety of either hot or cold tapas and an extensive wine bar, in either the vibrantly colored dining area or outdoor patio. • 1832 Dixwell Ave., Hamden, 203-909-6512 ibizatapaswinebar.com. Closed Mon. D, LS (Fri.-Sat.), \$, WA

L'Orcio • Contemporary Italian • EP This upscale contemporary restaurant features an outdoor patio and a menu of house-made pastas, grilled whole fish and steaks with seasonal cuisine. • 806 State St., New Haven, 203-777-6670 Iorcio.com. Closed Mon. L (Fri.) D, \$\$

La Tavola Ristorante • Classic Italian Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pumpkin ravioli and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, 203-755-2211 latavolaristorante.com. Open daily. L D, \$\$, WA

Le Petit Café • French • EP Simple, fresh and elegant dining with the menu du jour in a cozy, unpretentious atmosphere. • 225 Montowese St., Branford, 203-483-9791 lepetitcafe.net. Closed Mon.-Tues. D, \$\$\$

Lenny & Joe's Fish Tale • Seafood • EP This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried wholebelly clams. . 501 Long Wharf Drive, New Haven, 203-691-6619; 1301 Boston Post Road, Madison, 203-245-7289 Ijfishtale.com. Open daily. L D, \$\$, WA

Mamoun's • Middle Eastern • EP Authentic Middle Eastern cuisine, made from scratch using fresh, natural ingredients, fine imported spices and signature recipes, served in a traditional environment. • 85 Howe St., New Haven, 203-562-8444 mamouns.com. Open daily. L D LS, \$, WA

MiKro Beer Bar • Gastropub • EP The unique menu includes the "French Revolution" flatbread, steamed mussels & frites, and shrimp & grits. The name (pronounced "micro") refers to the bar's intimate space and to the lineup of microbrews. • 3000 Whitney Ave., Hamden, 203-553-7676 mikrobeerbar.com. Open daily. D SB, \$\$, WA

Miya's . Sushi . EP Sushi restaurant like no other, thanks to chef Bun Lai's unique creations. • 68 Howe St., New Haven, 203-777-9760 miyassushi.com. Closed Sun.-Mon. L D, \$\$\$, WA

Moxie • American • EP High-end American cuisine is the star here. Try the perfectly cooked burger that comes with awesome fries doused in kosher salt and malt vinegar powder. • 52 Wall St., Madison, 203-421-6963 moxie-bar.com. Closed Mon. D (Tues.-Sun) L (Fri.-Sun.), \$\$, WA

olea • Spanish • EP World-class, full-service Spanish restaurant, with a fun tapas bar. • 39 High St., New Haven, 203-780-8925 oleanewhaven.com. Closed Sun. D, \$\$\$, WA

Park Central Tavern • American The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, 203-287-8887 parkcentraltavern.com. Open daily. L D, \$, WA

Prime 16 • Burgers • EP Select from a list of gourmet burgers or build your own, plus a variety of sandwiches, salads and small plates. • 172 Temple St., New Haven, 203-782-1616; 464 Boston Post Road, Orange, 203-553-9616 prime16.com. Open daily. L, D, LS (Orange), \$

Ristorante Luce • Classic Italian Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, 203-407-8000 ristoranteluce.net. Open daily. L (Mon.-Fri.) D, \$\$

Señor Pancho's • Mexican Festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Road, Prospect, 203-758-7788; 385 Main St. S., Southbury, 203-262-6988 senorpanchos.com. Open daily. L D SB, \$, E, WA

Shell & Bones Oyster Bar & Grill • Seafood • EP This waterside restaurant features the celebrated creations of executive chef Arturo Franco-Camacho whose specialties include steak and seafood. • 100 South Water St., New Haven, 203-787-3466 shellandbones.com. Open daily. D L (Sat.-Sun.), \$\$\$

Shoreline Diner, Guilford • American • EP The seasonal menu focuses on fresh, natural ingredients, with lots of vegetarian and vegan options. • 345 Boston Post Road, Guilford, 203-458-7380 shorelinediner.com. Open daily. BLD, \$, WA

Stowe's • Seafood • EP This classic seafood shack has a simple menu of fresh fish, fried New England style, plus perfect lobster rolls, all served in paper boats. • 347 Beach St., West Haven, 203-934-1991 stowesseafood.com. Open daily. L D, \$\$

Thali / Thali Too • Indian • EP Each location is chic, exotic and fun, but what ultimately distinguishes them is the flavorful food. • 4 Orange St., New Haven, 203-777-1177; 65 Broadway, New Haven, 203-776-1600 thali.com. Open daily, L, D, LS (Fri.-Sat.), SB, \$\$

Tikkaway Grill • Indian • EP Build your own wrap or rice bowl by choosing your base and one of Tikkaway's signature sauces. Vegan options available. • 135 Orange St., New Haven, 203-562-1299; 2 Howe St., New Haven, 203-624-1299 tikkawaygrill.com. Open daily (Orange St.); Mon.-Fri. (Howe St.) L D, \$

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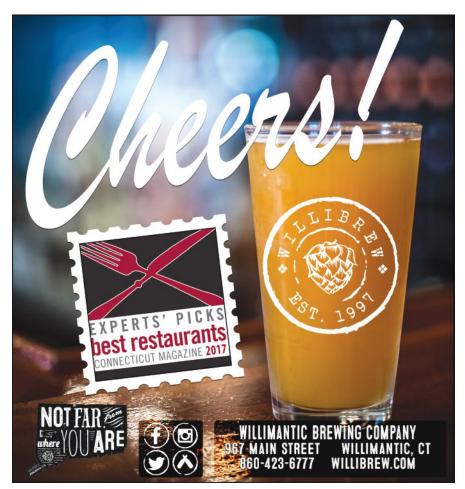




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| dining guide | new haven county

Union League Cafe • French • EP RC Designed to capture the conviviality and old-world charm of a Parisian brasserie - less formal, more lively, unpressured but with attention to memorable food, wine and service. • 1032 Chapel St., New Haven, 203-562-4299 unionleaguecafe.com. Closed Sun. L (Mon.-Fri.), D, \$\$\$

Viron Rando's Osteria • Italian • EP The seasonal menu includes well-known and loved Italian classics as well as new dishes, using local, sustainable and organic ingredients. • 1721 Highland Ave, Cheshire, 203-439-2727 vironrondoosteria.com. Open daily. L D LS, \$\$

The Wharf • New American • EP This spot at the Madison Beach Hotel serves up panko-crusted sea bass, duck two ways and bourbon-glazed pork tenderloin - with a side of water views. • 94 West Wharf Road, Madison, 203-350-0014 madisonbeachhotel.com. Open daily, B L D, \$\$\$, WA

Zinc • American • EP Their modern interpretation of "American Food" is local market-inspired and globally infused with a focus on sustainable food, offering a dining experience fit for even the most enthusiastic of foodies • 964 Chanel St. New Haven 203-624-0507 zincfood.com, Closed Sun, L (Tues.-Fri.) D. \$\$\$

New London County

Bleu Squid • American A bakery and cheese shop serving 30 cheeses and 40 different cupcakes. Also serves up grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, 860-536-6343 dessertsmysticct.com. Open daily. L, \$, WA

The Captain Daniel Packer Inne • American This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and salmon • 32 Water St., Mystic, 860-536-3555 danielpacker.com. Open daily. L D, \$\$\$, WA

Chester's Barbecue • Barbecue • EP RC Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 943 Poquonnock Road, Groton, 860-449-6868 chestersbbg.com. Open daily. L D, \$\$

David Burke Prime • American • EP An updated steakhouse menu with dry-aged beef, as well as terrific pork, chicken and seafood specialties. The steak served here is truly a cut above. . Foxwoods Resort Casino, Mashantucket, 860-312-8753 davidburke-prime.com. Open daily. L D SB, \$\$\$

Engine Room • American • EP The focus is on "beer, burgers and bourbon," within the walls of a historic refurbished marine engine building with views of the Mystic River. • 14 Holmes St., Mystic, 860-415-8117 engineroomct.com. Open daily. L D SB, \$\$

Flanders Fish Market & Restaurant • Seafood • RC Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sunday buffet, fresh seafood market and New England clambakes. • 22 Chesterfield Road, East Lyme, 860-739-8866 flandersfish.com. Open daily, L.D.SB. \$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza While worldfamous white clam pizza is the standout, any pie here is worth the wait. . Mohegan Sun, Uncasville, 860-862-8888 pepespizzeria.com. Open daily. L (Mon.-Fri.) D, \$, WA

Kensington's at Norwich Inn • American A firstclass restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations, • 607 West Thames St., Norwich, 860-425-3630 thespaatnorwichinn.com/kensingtons. Open daily. B L D SB, \$\$\$, E, WA

Morning Glory Café • American • EP Family-owned restaurant located on the Lieutenant River in Old Lyme serves breakfast (all day on the weekends) and lunch, and features a menu with both American and Asian cuisine. • 11 Halls Road, Old Lyme, 860-434-0480. Open daily. B L, \$, WA

The Old Lyme Inn • American The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. • 85 Lyme St., Old Lyme, 860-434-2600 oldlymeinn.com. Open daily. L D, \$\$\$, WA

Oyster Club • American • EP This popular place showcases food that travels the shortest distance from farm and sea to table, with seasonality and location determining the day's dishes • 13 Water St Mystic 860-415-9266 oysterclubct.com. Closed Tues. L (Sat.) D SB, \$\$, WA

Red 36 · American · EP It's all about the sea at this waterside hotspot that offers delicious dinner with a great view. • 2 Washington St., Mystic, 860-536-3604 red36ct.com. Closed Mon. L D, \$\$

Rise, Mystic · American · EP Breakfast spot in a homey and comfortable atmosphere, offering both standard breakfast fare and some unique twists. Lunch is also available. . 10 Water St, Mystic, 860-415-9519 risemysticct.com. Closed Tues. B, L, SB, \$, WA

S&P Oyster Co. • Seafood • EP RC Serving traditional New England seafood with a South American flair. Enjoy oysters on the half shell, PEI mussels, fresh cuts of fish and Creekstone Farms steaks grilled over hardwoods. • 1 Holmes St., Mystic, 860-536-2674 sp-oyster.com. Open daily. L D, \$\$, WA

Tolland County

Bidwell Tavern & Cafe • American • EP This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. . 1260 Main St. (Route 31), Coventry, 860-742-6978. Open daily. L D LS, \$\$, E, WA

The Blue Oak at the Nathan Hale Inn . American On the UConn campus, enjoy honest New Englan d-style dishes and lighter fare. Great wine selection. . 855 Bolton Road, Storrs, 860-427-7888 nathanhaleinn.com. Open daily. B L D, \$\$

Lake View . Seafood / Italian . EP Fresh seafood, Italian dishes, paninis, salads, burgers and wings are served in a casual, romantic waterside setting. . 50 Lake St., Coventry, 860-498-0500 coventrylakeview.com. Open daily. L D, \$\$, E, WA

Rein's New York Style Deli-Restaurant • American • EP Bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami reubens and cheese blintzes. . 435 Hartford Tpke., Vernon, 860-875-1344 reinsdeli.com. Open daily. B L D LS SB, \$, WA

True Blue Tavern at the Nathan Hale Inn . American Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. . 855 Bolton Road, Storrs, 860-427-7888 nathanhaleinn.com. Open daily. D, \$, WA

Utsav Indian Cuisine • Indian • EP This gem boasts a menu of delectable Indian treats such as shamm savera or calamari cochin. • 575 Talcottville Road, Vernon, 860-871-8714 utsavcuisine.com. Open daily. L D, \$\$, WA

Windham County

The Courthouse Bar & Grille • American Serves 20 great appetizers, plus "arresting" main courses such as seafood Alfredo and Montreal sirloin. . 121 Main St., Putnam, 860-963-0074 courthousebarandgrille.com. Open daily. L D LS (weekends), \$, WA

Golden Lamb Buttery • American • EP In a barn overlooking a 1,000-acre farm, dinner here might be roast duckling, chateubriand or honey-glazed rack of lamb. • 199 Bush Hill Road, Brooklyn, 860-774-4423 thegoldenlamb.com. Closed Sun.-Mon. L D (Fri.-Sat.), \$\$\$, E, WA

Hank's Restaurant . American A family place serving home-style chowders, lobster salad rolls and prime rib. • 416 Providence Road, Brooklyn, 860-774-6071 hanksrestaurant.com. Open daily. L D, \$\$

The Heirloom Food Company • Vegan • EP RC Organic cafe & juice bar offering locally sourced, organic ingredients. • 630 N. Main Street, Danielson, 860-779-3373 eatheirloomfood.com. Closed Sun.-Mon. B L, \$

The Inn at Woodstock Hill • American The menu at this historic estate includes shrimp-and-seascallop stir-fry and duckling à l'orange. • 94 Plaine Hill Road, Woodstock, 860-928-0528 woodstockhill.com. Open daily. L (Thurs.-Sat.) D SB, \$\$\$, WA

The Mansion at Bald Hill . American The pan-seared diver scallops with jumbo shrimp is tops, and don't skip the lobster mac 'n' cheese. . 29 Plaine Road, South Woodstock, 860-974-3456 mansionatbaldhill.com. Closed Mon. D. \$\$\$, WA

Willimantic Brewing Co. / Main Street Café . Brew Pub . EP This pioneering brewery is located within a historic U.S. Post Office building, Beers are brewed in full view of diners. Try the ale-steamed mussels. Other Connecticut craft beers available. • 967 Main St., Willimantic, 860-423-6777 willibrew.com. Open daily. L (Tues.-Sun.) D, \$\$, WA

J. Timothy's Taverne . Gastropub . EP This historic pub offers up casual fare such as the famous "dirt wings," prime rib, chicken pot pie, tater tot poutine and French onion soup. • 143 New Britain Ave, Plainville, 860-747-6813 jtimothys.com. Open daily. L D LS, \$\$, WA



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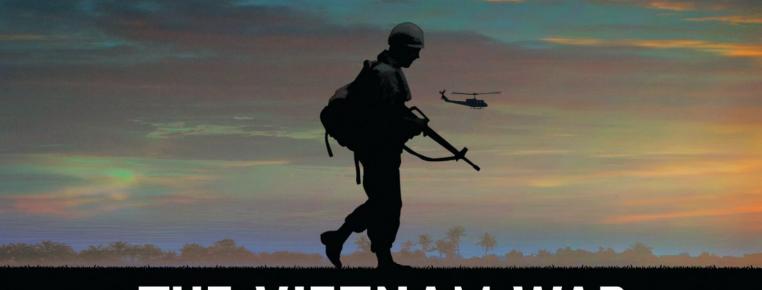


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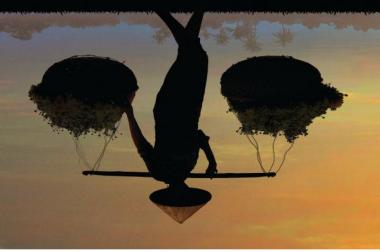


THERE IS NO SINGLE TRUTH IN WAR



THE VIETNAM WAR

A FILM BY KEN BURNS & LYNN NOVICK



PREMIERES SUNDAY SEPTEMBER 17 AT 8 P.M. COTV



Summer is coming to an end, and fall is upon us. For us at the Connecticut Public Broadcasting Network (CPBN), home of Connecticut Public Television (CPTV) and Connecticut Public Radio (WNPR), new seasons bring exciting new events, programs, and opportunities to connect with our audiences. As we transition to fall this year, we have many exceptional new television programs share with our viewers on CPTV and CPTV Spirit. But today, we are particularly excited about some plans we have in store for our WNPR listeners.

This September, WNPR will host the third installment of its *Making Her Story* series. This special series from *Where We Live* features prominent Connecticut women from a variety of backgrounds. Each woman discusses "her story" before a live audience, focusing on the journey that led to her success. *Making Her Story* is hosted by Lucy Nalpathanchil, and past guests have included Cindi Bigelow, president and CEO of Bigelow Tea, and Priyamvada Natarajan, professor of astronomy and physics at Yale University. We hope you can join us on September 12 at 7 p.m. at Torrington's Warner Theatre, where the featured guest will be Carolyn Kuan, music director for the Hartford Symphony Orchestra. For tickets, visit the Warner Theatre's website at WarnerTheatre.org.

Then, starting October 1, a brand-new program comes to WNPR Saturdays at 10 a.m.: *It's Been a Minute with Sam Sanders*. Listeners may know Sanders as an NPR campaign reporter during the 2016 presidential election, as well as one of the original co-hosts of the NPR Politics Podcast. Now, join him each week as he hosts a timely discussion of news, culture, and more – focusing not just on what happened, but how it felt.

Finally, we are thrilled to announce that WNPR's listenership for the morning news program *Morning Edition* has doubled over the past year. We are honored that more listeners than ever are turning to WNPR and to shows like *Morning Edition* for up-to-the-minute reporting they can trust, and we thank both new and longtime listeners for tuning in. We also thank all of you, our members, for your support, and wish you a happy fall!

Jerry Franklin

President and CEO, Connecticut Public Broadcasting Network

cpbn connecticut public broadcasting network cptv wnpr

"What's On!"

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Born to Explore with Richard Wiese Mondays at 8 p.m. beginning September 4 on CPTV Spirit

A modern day Indiana Jones, host Richard Wiese takes viewers around the world in search of adventure, wildlife, and cultures untouched by modern civilization. Throughout the series, the globe-trotting host travels across six continents and more than 10 countries with hopes of creating a positive understanding of the many beautiful cultures that inhabit our planet.



Richard Linklater: American Masters Friday, Sept. 1 at 9 p.m. on CPTV

Take an unconventional look at the fiercely independent filmmaking style that emerged in the late 1980s-90s, sparked by the Oscar-nominated filmmaker of *Boyhood*, *Slacker*, and *Dazed and Confused*. Never-beforeseen footage and interviews with Matthew McConaughey, Patricia Arquette, Ethan Hawke, and more demonstrate the collaborative spirit and process of the deeply influential director.



Make48 Thursdays at 8:30 p.m. beginning September 7 on CPTV Spirit

In this fast-paced invention competition series, follow 17 teams as they are given 48 hours to come up with an idea, create a prototype, develop marketing materials, and craft a pitch. Discover which three products receive top marks, and learn how the winning prototypes are refined and brought to market.

Trans-Siberian Orchestra: The Ghosts of Christmas Eve

Saturday, September 2 at 9 p.m., Sunday, September 3 at 7:30 p.m., and Monday, September 4 at 9:30 p.m. on CPTV

Narrated by award-winning actor Ossie Davis, this unique fantasy production takes viewers on the journey of a young runaway girl who enters a rundown theater for shelter. This magical story features performances of classic tracks including "O Come All Ye Faithful," "Good King Joy," "Christmas Canon," and others.







The Vietnam War, a new 10-part, 18-hour epic from acclaimed directors Ken Burns and Lynn Novick, begins with a striking, yet all-too-familiar sentiment from Karl Marlantes, an active duty volunteer who served during the Vietnam War as a Marine Corps second and first lieutenant.

"Coming home from Vietnam was close to as traumatic as the war itself. For years, nobody talked about Vietnam."

One of the most divisive periods in the history of the United States, the Vietnam War continues to spark questions of honor, patriotism, and terror more than 40 years later. In an immersive narrative, Burns and Novick capture the anguish and chaos of the time by featuring nearly 80 witness interviews, rarely seen, digitally re-mastered archival footage, and revelatory audio recordings from inside the Kennedy, Johnson, and Nixon administrations. Ten years in the making, *The Vietnam War* also presents a rich and thoughtful look at the war from the point-of-view of many Vietnamese combatants and civilians from both the winning and losing sides.

The film series also includes electric, original music written and recorded by Academy Award-winning composers Trent Reznor and Atticus Ross as well as new music arranged and performed by Grammy Award-winning cellist Yo-Yo Ma and The Silk Road Ensemble.





Completing a trifecta of other American war-themed documentaries, including Burns' *The Civil War* and the WWII classic *The War* which Burns and Novick co-directed, filming *The Vietnam War* presented its own set of challenges, as the directors attempted to get to the truth.

"The Vietnam War was a decade of agony that took the lives of more than 58,000 Americans," Burns said. "There wasn't an American alive then who wasn't affected in some way — from those who fought and sacrificed in the war, to families of service members and POWs, to those who protested





"Coming home from Vietnam was close to as traumatic as the war itself. For years, nobody talked about Vietnam."

the war in open conflict with their government and fellow citizens. More than 40 years after it ended, we can't forget Vietnam, and we are still arguing about why it went wrong, who was to blame, and whether it was all worth it."

As Americans again find themselves at a contentious turning point in history, viewers may even find that many themes explored in the film strike close to home. "Ken and I have tried to shed new light on the war by looking at it from the bottom up, the top down and from all sides," Novick said. "Within this almost incomprehensibly destructive event, we discovered profound, universal human truths, as well as uncanny resonances with recent events." As Burns explains, "To understand Vietnam is to arm yourself in the best sort of way for how to deal with our present incredibly fraught moments. It couldn't be more relevant than it is today."

The Vietnam War premieres Sunday, September 17 and airs nightly through Thursday, September 21, continuing on Sunday, September 24 through Thursday, September 28 at 8 p.m. on CPTV.

Prime | September 1-6

- CPTV Original, CPTV National Production or Presentation, or CPTV Co-production indicated in blue font.
- Program or episode premiere indicated by a ②. Live broadcasts indicated by a ③.
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- This schedule is accurate as of press time; visit CPTV.org/schedule for the most up-to-date program schedule.

FRI 1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV				idsomer Literary Festival. pend		Richard Linklater: American Masters The independent filmmaking style of the director of <i>Boyhood</i> and <i>Dazed and Confused</i> is explored.			
CPTV Spirit	Mike Nichols: An The prolific directo		Movie Classics Collection - Black Narc sures as they try to maintain a convent so				Science Goes to the Movies	On Story	
SAT 2	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Ethan Bortnick: Generations of Music* (Start: 7:30 p.m.) The young virtuoso and guests perform.		Trans-Siberian Orchestra: Ghosts of Christra Trans-Siberian Orchestra performs a stirring roo holiday celebration.				s, from frat rock to s		
CPTV Spirit	800 Words - Part 5 The family must move into the local motel.		Luther, Season 1 - Part 5 An art dealer's wife is taken hostage.		The Tunnel: Sabotage - Part 5 Elise struggles to face her past.		Masterpiece Mystery! - The Escape Artist, Part 2**		
SUN 3	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Trans-Siberian O of Christmas Eve p.m.; See CPTV, S	* (Start: 7:30	Endeavour, Season 4 on Masterpiece - Lazar A chain of events lead to Endeavour's investigat supposedly cursed hospital and its staff.		investigation of a			son & the	
CPTV Spirit	Penguins: Spy in Part 3: Growing	n the Huddle - Up			Chasing Shackleton - Part 2 The team attempts to navigate an ocean.		On Thin Ice: The People of the North		
MON 4	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Ethan Bortnick: (Sept. 2 at 8 p.m.)	Generations of Mu	usic (See CPTV, Sept. 2 at 9 p.m.)		of Christmas Eve Classical Rewind (My Musi The greatest composers of a are celebrated.				
CPTV Spirit	Born to Explore	Weekends with Yankee	Norway Passage: Beautiful Voyage		Globe Trekker - Tough Boats: The Arctic		Richard Bangs' Adventures with Purpose - Norway: Quest for		
TUE 5	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	PBS Previews: T Explore Ken Burn: Novick's upcoming	s and Lynn	Age Reversed with Miranda Esmonde-White Valuable insights on how to combat the physica and consequences of aging are presented.		e physical signs	physical signs songs from Mannheim Steamroller's annu			
CPTV Spirit	NOVA - Secrets of the Sky Tombs		In Search of Myths & Heroes - Shangri-La		Secrets of the Dead - Lost Gardens of Babylon		Make - Music Machines	In Pursuit of Passion	
WED 6	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Classical Rewind (My Music) (See CPTV, Sept. 4 11 p.m.)			Eat Fat, Get Thin with Dr. Mark Hyr Hyman explains how eating fat can h weight loss and optimum health.		help promote Dr. Daniel Ame		ist's Couch with M.D.** Dr. Amen 's taught patients.	
CPTV Spirit	Life on the Line	Visionaries		The Man Who Knew 9/11 Inside th ', Sept. 11 at 11 p.m.) CPTV, Sept. 1		/11 Inside the Pentagon (See CPTV, Sept. 11 at 10 p.m.)		Super Skyscrapers - One World Trade Center	



Ethan Bortnick: Generations of Music

Saturday, September 2 at 7:30 p.m., Monday, September 4 at 8 p.m., and Thursday, September 7 at 9:30 p.m. on CPTV

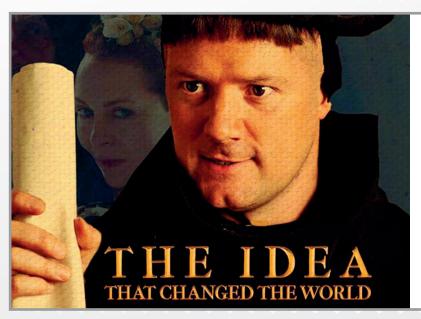
Join the talented young virtuoso for a concert spanning generations and genres. Featuring guests Peter Yarrow (Peter, Paul and Mary), Bethany Yarrow, and cellist Rufus Cappadocia, this concert appeals to audiences of all ages and musical tastes.





Prime | September 7-12

THU <i>7</i>	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Forever Painless with Miranda Esmonde-White A groundbreaking and eye-opening education on chronic pain and its causes is presented.			Ethan Bortnick: (Sept. 2 at 8 p.m.)	Generations of Mu	'60s Pop, Rock & Soul (My Music)** (See CPTV, Sept. 2 at 10:30 p.m.)			
CPTV Spirit	Start Up	Make 48 - Part 1	This Old House	Hour	The Great British Baking Show, Season 1 - Part 6: Continental		Martha Bakes	Wine Makers	
FRI 8	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Midsomer Murders - The Maid in Splendour, Parts 1 & 2 Barnaby i tigates when a barman is shot dead as he walks near a ruined cottage woods.								
CPTV Spirit	Arts in Context				On Story	Science Goes to the Movies	On Story		
SAT 9	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Viewers' Favorites CPTV presents an array of popular programs, featuring toe-tapping music, helpful informational specials, and more.								
CPTV Spirit	800 Words - Part 6 George throws himself into solving a mystery.		Luther, Season 1 - Part 6 Luther is framed for murder.		The Tunnel: Sabotage - Part 6 A package provides a breakthrough.		Masterpiece Mystery! - Inspector Lewis, Season 7: Entry Wounds**		
SUN 10	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Viewers' Favorites (See CPTV, Sept. 9 at 8 p.m.) Endeavour, Season 4 on The extraordinary discover reveals a new lead in a mis			discovery of a 2,00	000-year-old body				
CPTV Spirit	Spy in the Wild, A Nature Miniseries - Love		Wildest Arctic - Iceland: Land of Fire and Ice		Chasing Shackleton - Part 3 The team must traverse mountains.		Globe Trekker - Tough Boats: The Arctic		
MON 11	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Antiques Roadshow - Seattle, Part 2 Discoveries include a 1964 Star Trek script. Antiques Roadsho Part 3 A 16th-centu enamel jewel is appi		ntury diamond and	9/11 Inside the Pentagon First responders and others reveal what went on at the Pentagon on 9/11.		Frontline - The Man Who Knew Follow the remarkable life and deat of FBI Special Agent John O'Neill.			
CPTV Spirit	Born to Explore	Weekends with Yankee	Egypt's Treasure ple work to protec	Guardians Peo- t Egypt's heritage.	Globe Trekker - 1 The Nile, Egypt	ough Boats:	Equitrekking - Jordan: Petra	Tutankhamun & the Golden	
TUE 12	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
СРТУ	Martin Luther: The Idea That Changed the World Dife and the impact his ideas had on the course of Wester examined.				Frontline - Abacus: Small Enough little-known story of the only U.S. ba after the financial crisis is chronicled			Frontline - Pov- erty, Politics & Profit**	
CPTV Spirit		ndslides A deadly ngton is explored.	Arctic Air: A Grewith the 109th	enlandic Journey	On Thin Ice: The	People of the	Make - Urban Projections	Make 48 - Part 1	



Martin Luther: The Idea that Changed the World

Tuesday, September 12 at 8 p.m. on CPTV

Martin Luther triggered a seismic upheaval that rocked the western world in the 1500's – with an impact that continues to reverberate to this day. Narrated by Hugh Bonneville (*Downton Abbey*) and starring Padraic Delaney (*The Tudors*), this highly-visual docudrama tells the great adventure of his life.

Prime Time | September 13-18

WED 13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
СРТУ	Into Deepest Space: The Birth of the ALMA Observatory Explore Earth's most powerful observatory.		NOVA - Death Dive to Saturn Watch as the Cassini space probe dives into Saturn's atmosphere.		NOVA - Chasing Pluto The New Horizons spacecraft took the very first detailed images of Pluto.		Antiques Roadshow - Seattle, Part 2 (See CPTV, Sept. 11 at 8 p.m.)	
CPTV Spirit	Life on the Line Visionaries Independent Lens A mother faces				Don't Cross That		ndependent Lens - Kumu Hina Meet a transgender teacher.	
THU 14	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Father Brown - The Alchemist's Secret Professor Ambrose is arrested for murder.		Vera, Season 6 - The Sea Glass Vera, the mysterious death of a fisherman fithe nets of a North Sea trawler.				is lifted on the	This Old House
CPTV Spirit	Start Up 🕞	Make 48 - Part 2			The Great British Season 1 - Part 7		Martha Bakes	Wine Makers
FRI 15	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - The Straw Woman, Parts 1 & alive inside a straw effigy of a woman during a festiva							
CPTV Spirit	Voces on PBS - Five Latina actres		Independent Lens - The Last Laugh others discuss what should be off-limit		n Mel Brooks and ts in comedy.	On Story	Science Goes to the Movies	On Story
SAT 16	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Movie Classics Collection - The Ghost & Mrs. Muir (Start: 7:30 p.m.) A London widow falls in love with a sea captain's ghost haunting her cottage by the sea.			Masterpiece Mystery! - Breathless, Part 1 A brilliant surgeon believes he can make a difference in women's lives in London in 1961.			Father Brown - The Alchemist's Secret (See CPTV, Sept. 14 at 8 p.m.)	
CPTV Spirit			Luther, Season 2 - Part 1 Luther must stop a masked murderer.		The Tunnel: Sabotage - Part 7 P Karl and Elise try to get to Vanessa.		Masterpiece Mystery! - Inspector Lewis, Season 7: The Lions of*	
SUN 17	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	The Vietnam War - Part 1: Deja Vu Vietnam is divided. Communists hold the North and America supports an untested regime in the South.			The Vietnam War - Part 1: Deja Vu (See CPTV, Sept. 17 at 8 p.m.)			The Draft The draft in the '60s and '70s was a lightning rod that lit up every schism in American society.	
CPTV Spirit				Wonderland - Parts 1 & 2 Join a journ ch culture and rare wildlife.				s - Powerless os people in need.
MON 18	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	The Vietnam War - Part 2: Riding the Tiger President Kennedy and his advisors wrestle with how deeply to get involved in South Vietnam.			The Vietnam War - Part 2: Riding the Tiger (See CPTV, Sept. 18 at 8 p.m.)			Dick Cavett's Vietnam The Vietnam War's impact is explored through Cavett's interviews.	
CPTV Spirit	Born to Explore	Weekends with Yankee		ne Charles W. Morgan Explore merica's last wooden whaling ship. Globe Trekker - The Amazon			In the Americas with David	In the Americas with David





Daniel Tiger's Neighborhood: King Daniel for the Day

Monday, September 4 on CPTV Kids

In a special double episode, Daniel Tiger is curious about what it's like to be king. There's only one way to find out: King Friday makes Daniel "King for the Day!" On his royal mission, Daniel discovers that the most important part of being king is being kind to his neighbors.

Prime | September 19-24

TUE 19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	The Vietnam Wal in chaos, Hanoi ad ground troops.	r - Part 3: The Rive	er Styx (D) With Sogency. President Jo	outh Vietnam hnson deploys	The Vietnam War - Part 3: The River Styx (See CPTV, Sept. 19 at 8 p.m.)				
CPTV Spirit	NOVA - Emperor View a life-size te			/oyager in Space NASA's epic Voyage lerstanding of our galaxy.		r missions revolu-	Make - Water- shed Sculpture	Make 48 - Part 2	
WED 20	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	The Vietnam Wa stream down the home.	r - Part 4: Resolve Ho Chi Minh Trail, a	North Vietnam and an antiwar mov	nese troops ement builds at	troops at builds at The Vietnam War - Part 4: Resolve (See CPTV, Sept. 20 at 8 p.				
CPTV Spirit	Life on the Line POV - The Grown-Ups Follow four friends with Down syndrome.			Building a Great debate brewing in	Life Explore a Connecticut.	Independent Lens - Best and Most Beautiful Things**			
THUI 21	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	The Vietnam War - Part 5: This Is What We Do Enemy body counts and American casualties mount as Gls chase an elusive foe and face deadly ambushes.				r - Part 5: This Is V . 21 at 8 p.m.)	What We Do	This Old House	This Old House	
CPTV Spirit	Start Up	Make 48 - Part 3	This Old House H	lour	The Great British Season 1 - Part 8		Martha Bakes	Wine Makers	
FRI 22	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Midsomer Murders - Ghosts of Christmas Past, Parts 1 & 2 Barnaby and Scott must unravel what happened in the past in order to solve a recent murder.				The Inspector Lynley Mysteries - Well Schooled in Murder An old school friend contacts Lynley about a missing boy. Third Rail w Ozy •				
CPTV Spirit	Mary Tyler Moor Moore's life and w				iscovered: American Masters and singer is profiled.			On Story	
SAT 23	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Viewers' Favorito p.m.; See CPTV,	es* (Start: 7:30 Sept. 9 at 8 p.m.)	dure goes wrong	stery! - Breathless for Otto, Charlie, ar t for a showdown.	nd Jean. Elizabeth Parts 1 & 2 (See CPTV, Sept. 22 at 8 p.m.)				
CPTV Spirit	800 Words - Part 8 George George tries to get Shay to stay in Weld. Luther, Season 2 - Part 2 Luther must rescue Ripley.				The Tunnel: Sab A terrifying showd	otage - Part 8 Down takes place.	Masterpiece Mystery! - Inspector Lewis, Season 7: Beyond Good**		
SUN 24	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	The Vietnam War - Part 6: Things Fall Apart The brutality of the Tet Offensive unfolds on television. President Johnson decides not to run again.			The Vietnam War - Part 6: Things Fall Apart (See CPTV, Sept. 24 at 8 p.m.)			The Day the '60s Died The 1970 Kent State shootings and their political fallout are chronicled.		
CPTV Spirit	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -			Reunions Anicaregivers reunite. Nature - Love in the Animal Kingdom			Animal R & R - Part 1 Meet imperiled wild animals.		

JOIN US



John Dankosky

CONNECTICUT HEALTH FOUNDATION HEALTH EQUITY & ACCESS FORUM HOSTED BY WNPR

Are Bias and Stereotyping Factors in the Health Care System?

Thursday, September 7 | 5:30 – 7 p.m.

Center for Contemporary Culture, Hartford Public Library

Join WNPR for a town hall-style conversation, moderated by WNPR's John Dankosky, as we ask the questions, "Is structural bias and stereotyping in the health care system a factor in disparate outcomes? If so, how does it manifest and how can we address it?"

Admission is free, but registration is required. To find out more, visit cpbn.org/wnpr-health-equity.



Prime Time | September 25-30

MON 25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV					The Vietnam War - Part 7: The Veneer of Civilization (See CPTV, Sept. 25 at 8 p.m.)				
CPTV Spirit	Born to Explore	Weekends with Yankee	Ecuador: The Ro the Amazon rainfo		Globe Trekker - Bolivia	Tough Trains:	In the Americas with David	In the Americas with David	
TUE 26	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	The Vietnam War - Part 8: The History of the World When American troop withdrawals begin, soldiers left in Vietnam ask what they are fighting for.				The Vietnam War - Part 8: The History of the World (See CPTV, Sept. 26 at 8 p.m.)				
CPTV Spirit	NOVA - Why Plainside the search		The Keys to the Whitney's Mark		Kamikaze Exper kamikaze weapon		Make - Com- puter Music	Make 48 - Part 3	
WED 27	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	The Vietnam Wa strikes a peace de come home.	r - Part 9: A Disreseal with Hanoi that a	spectful Loyalty (President Nixon soners of war to	The Vietnam War - Part 9: A Disrespectful Loyalty (See CPTV, Sept. 27 at 8 p.m.)				
CPTV Spirit	Life on the Line	Visionaries		acred Matter (Public labeled) uality into the healing	The medical profession is reintegrat- g process. Adventists Sev Adventism is exp				
THU 28	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	The Vietnam War - Part 10: The Weight of Memory For the next 40 years, Americans and Vietnamese from all sides search for healing and reconciliation.				The Vietnam War - Part 10: The Weight of Memory (See CPTV, Sept. 28 at 8 p.m.)				
CPTV Spirit	Start Up 🕒	Make 48 - Part 4	This Old House	Hour	The Great British Season 1 - Part 9		Martha Bakes	Wine Makers	
FRI 29	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
СРТУ	Midsomer Murde investigates the ga posedly haunted h	ers - The House in arrotting of house h nouse.	the Woods, Parts unters outside a de	1 & 2 Barnaby serted and sup-	The Inspector Lynley Mysteries - Payment in Blood After a playwright changes dialogue in her play, she is found brutally stabbed. Third Rail with Ozy				
CPTV Spirit	Pioneers of Television - Prime- Time Soaps Movie Classics Collection - The G				host & Mrs. Muir (See CPTV, Sept. Science Goes to the Movies			On Story	
SAT 30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Movie Classics Collection - Black Narcissus* (Start: 7:30 p.m.; See CPTV Spirit, Sept. 1 at 9 p.m.) Masterpiece Mystery! - Breathless 9:15 p.m.) The intertwined fates of d spouses, and a police inspector con				loctors, nurses, Parts 1 & 2 (Start: 10:45 p.m.; See CPTV, Sept. 2				
CPTV Spirit	Marley's Ghosts - Part 1	Vicious, Season 1 - Part 1					Masterpiece Mys Lewis, Season 8:		



Hinterland

Saturday, September 30 at 10 p.m. on CPTV Spirit

Forsaking London for the rustic landscapes of Wales, DCI Tom Mathias finds himself in a place with secrets as dark as his own. Together with his equally intelligent and complex partner DI Mared Rhys, Mathias tackles mystifying murder cases that take viewers from the windswept sand dunes of the Welsh coastline to the badlands and beyond.

Faith Middleton TOOL SCHMOOZE® foodschmooze.org





Chocolate Zucchini Cupcakes

From Faith:

Food Schmooze® road trip! We recently took the show on the road to picturesque White Gate Farm in East Lyme, CT. Owner Pauline Lord and manager Kent Girty treated us to a tour of the 100-acre property and a memorable lunch in the farmhouse dining room, where we sipped a fresh vintage of a favorite rosé and enjoyed several courses—all highlighting the farm's organic produce. Even our cupcakes were made with kale and zucchini.

The farm's Kale and Orange Cupcakes were a hit, but I thought you might be looking for something delicious to do with all the zucchini piling up right now. Bake these yourself at home or set out on your own road trip to the farm (the bustling farm stand is open on Wednesdays and Saturdays).

INGREDIENTS:

For the cupcakes

2 cups shredded zucchini
2 eggs
2 cups sugar
3/4 cups vegetable oil
2-1/2 teaspoons vanilla
2 cups all-purpose flour
2/3 cups unsweetened cocoa
powder

1 teaspoon baking soda

1 teaspoon salt

1/2 teaspoon baking powder

For the frosting

8 ounces (1 package) cream cheese softened 1/2 cup unsalted butter softened 3-1/2 cup powdered sugar 1/2 cup unsweetened cocoa powder

HOW TO MAKE IT:

- **1.** Preheat oven to 325°F and line tins with cupcake papers or spray with non stick cooking spray.
- 2. In a large bowl, stir together zucchini, eggs, sugar, oil, and vanilla.
- 3. Add to zucchini mixture: flour, cocoa, baking soda, baking powder, and salt. Spoon into tins and bake for 20-25 minutes (30-35 minutes for large cupcakes).
- 4. For the frosting, beat cream cheese and butter until creamy with no lumps. Add powdered sugar, cocoa powder, and vanilla. Beat until creamy smooth. Frost as desired.



The Burning of Benedict Arnold's Effigy

HOW A CENTURIES-OLD FESTIVAL OF REVENGE WAS REBORN IN NEW LONDON

"We'll take him down and cut off his head, And then we'll say the traitor is dead, And burn him to the ground, And burn him to the ground."

— A popular Guy Fawkes tune reworded for Benedict Arnold as recounted in Home Grown Terror: Benedict Arnold and the Burning of New London by Eric D. Lehman

Benedict Arnold's effigy is paraded through New London on a cart. A cardboard placard hanging from his neck has the word "traitor" printed in bold letters. The sound of fife and drums fills the air. Behind him walks a man on stilts dressed as the devil.

At the New London pier, the effigy's leg, the leg wounded while he fought bravely for Revolutionary troops at the Battle of Saratoga, is removed and pardoned. Then, the effigy, which is dressed in a British red coat, is lit on fire.

It's a scene that has played out dozens of times in the city, as Connecticut's most infamous native son continues to suffer in spirit for his sins. This year's Burning of Benedict Arnold Festival is Sept. 9. It starts around 6 p.m. at the historic Shaw Mansion. From there, Arnold's effigy will be paraded to the pier by about 9 p.m., so that it is dark when the burning takes place.

The festival of retribution was first held in 1782, one year after Arnold, who was from nearby Norwich, led a contingent of British, Hessian and Loyalist troops on a brutal raid on New London and Groton.

The attack resulted in the burning of New London — more than 140 homes, buildings and businesses were destroyed — and the taking of Fort Griswold across the river in Groton. More than 80 Americans were killed at the fort, many in cold blood after having surrendered to the attacking British forces.

Arnold's burning was likely inspired by the Guy Fawkes Day celebrations New Londoners had previously observed when they were British subjects, and which included the burning of an effigy of Fawkes, Britain's most notorious renegade.

The annual burning of Arnold spread from New London to other New England cities and towns including Boston and Portsmouth, New Hampshire. It died out



Benedict Arnold's effigy is paraded through the streets of New London and set on fire each September. PHOTOS BY VINCENT SCARANO

at the time of the American Civil War, says Derron Wood, artistic director of the Flock Theatre, a New London theater company that has revived the tradition in New London in recent years.

Wood and his company were inspired to recreate the celebration after coming across a historical account of it and a group who helped organize it called the "Mustache Fusiliers." After extensive research, he and the Flock Theatre performers recreated many of the elements of the traditional Connecticut festival, including the pardoning of Arnold's wounded leg. The "Mustache Fusiliers" are recreated by Flock Theatre actors who follow the effigy of Arnold through the streets with colorful customs and cartoonish masks.

"Hundreds of people show up to watch Arnold go up in flames. The parade is very short but it feels like you're watching a New Orleans parade," Wood says. He adds that, as the effigy is wheeled through the town, "people come out of restaurants and they follow it in the streets."

Born in 1741 in Norwich, Arnold was a successful Connecticut merchant captain when the Revolutionary War began. A dedicated patriot at that time, he quickly earned recognition as a skilled commander.

As the war went on, Arnold was passed over for promotions, and charged with corruption thanks to the many enemies his sometimes abrasive personality engendered. Though he was cleared of most charges, the slights against him and perhaps the influence of his loyalist-leaning second wife, Margaret Shippen Arnold, seem to have turned his heart against the cause for which he once fought so fiercely.

In 1780, he endeavored to surrender West Point to the British, a move that would have been a devastating loss for Revolutionary forces. The plot was unearthed before it could be implemented, but Arnold was able to escape with his life and served the British for the remainder of the war. As news of his betrayal spread, his name became a synonym for treachery. When he led the brutal raid in his home state at New London and Groton, his reputation was tarnished even further.

"There was a lot of hatred, especially after New London and Groton," Wood says. "These were folks he knew. These were his friends. These were people he had grown up with. It was a backstab. The battle cry for the remainder of the Revolutionary War was 'Remember New London."

Wood says Arnold's raid left New London devastated for decades. "It really wasn't until the whaling industry [emerged] in the 1840s that New London had a revitalization."

Arnold survived the war and lived the rest of his life in England and its colonies. He died in London in 1801. He was 60.

In Connecticut, at least, his soul isn't

Each September his effigy burns yellow and white against the black backdrop of the river's darkened water.

For more information, contact the Flock Theatre at 860-443-3119 or flocktheatre.org.

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